

eat

feed the fire 'feed me' option

\$67 or \$72 w/ dessert

small plates

wood fired flatbread | 13
w/ ricotta & burnt honey

crumbed green olives | 10
w/ preserved lemon aioli

wood roasted carrots & beetroot | 16
buttered du puy lentil w/ goats curd

wood roasted scallops | 24 (4 pieces)
w/ seaweed butter & blue swimmer crab

salmon ceviche | 20
w/ black garlic aioli, ponzu, sesame & radish

miso & ginger fried chicken | 17
w/ chilli, sesame seasoning & aioli

charred lamb skewers | 18 (3 pieces)
w/ yoghurt & salsa verde

sides

iceberg lettuce wedge | 12
w/ onion ponzu dressing, mayo & parmesan

wood roasted brussel sprouts | 13
w/ apple & bacon vinaigrette &
smoked cheddar

hand cut potato chips | 10
w/ smoked tomato aioli

large plates

torchio pasta | 28
w/ wood roasted mushroom, leek,
pine nuts, parmesan & truffle

wood roasted persian chicken | 32
w/ cucumber yoghurt & saffron rice

market fish | 33
w/ white bean & confit garlic puree,
mediterranean charred veg & kale

charcoal grilled butchers steak | 36
w/ horseradish potato puree & roasted
onion jus

charcoal grilled pork chop | 36
w/ charred red cabbage, smoked apple &
dijon jus

salt crusted charred 500gm ribeye | 56
w/ confit garlic, mustard & jus

dessert

wood roasted mulled wine pear | 14
w/ white chocolate mousse & glass biscuit

cookie's & cream parfait | 14
w/ dark chocolate crumble

public holiday surcharge 15%



cocktails

turkish delight | 21

Sexy Cat liqueur, Imbue Vodka, Grenadine, rose water, lemon juice & sugar syrup

mandarin sherbet | 19

Four Pillars Bloody Shiraz Gin, Imbue Journey Gin, mandarin syrup & lemon juice & soda water

lemon cheesecake | 20

Imbue Vodka, Limoncello, Creme de Cacao, Cointreau, sugar syrup & cream

smokey whiskey sour | 21

Singleton Whiskey, Talisker Whiskey, mandarin syrup, lemon juice, bitters & egg whites

winter warmer | 19

Pedro Ximenez, Jameson Whiskey, orange juice, brown sugar & orange bitters

rum & strudel | 19

Sailor Jerry Spiced Rum, Fireball Whiskey, apple puree, lime juice, palm sugar, apple cider

mulled wine sour | 20

Four Pillars Bloody Shiraz Gin, cointreau, mulled wine syrup, orange juice & egg whites

english garden (serves 2) | 38

Naught Gin, St Germain, lavender syrup, lime juice, cucumber & soda water

by the glass

sparkling

NV Madame Dumont Blanc de Blanc, FRANCE | 13

NV Lazona by Chrismont Prosecco, King Valley VIC | 12

whites

2021 The Darling Sauvignon Blanc, Marlborough NZ | 12

2020 Joseph Cattin Pinot Blanc, Alsace FRANCE | 13

2019 Toolangi Chardonnay, Yarra Valley VIC | 14

2021 Chrismont Riesling, King Valley VIC | 13

2019 Lavau Rose, Rhone Valley, FRANCE | 13

reds

22020 Quartier Pinot Noir, Mornington Peninsula VIC | 14

2019 Budburst GSM, Barossa Valley SA | 13

2020 Casa Lluç Tempranillo, Valencia SPAIN | 14

2019 Spinifex Miette Shiraz, Barossa Valley SA | 13

beers

on tap - pots / pint | 6 / 12

Ember XPA, VIC

Coburg Lager, VIC

can

Wolf of the Willows Pacific Sour (355ml), VIC | 10

Warrandyte Brewing Co. Sunnyside Ale, VIC | 10

Son of a Gun IPA, VIC | 11

Heaps Normal Quiet XPA (non-alcoholic), NSW | 9

bottle

Wilde Pale Ale Gluten Free, NSW | 10

Melbourne Bitter, VIC | 8

Prickly Moses Otway Light, VIC | 9

Peroni Red (330ml), ITALY | 8

Mr Little Apple Cider, VIC | 11

