

eat

feed the fire 'feed me' option

\$75 or \$80 w/ dessert

small plates

wood fired yoghurt flatbread | 15
ricotta & burnt honey

tempura zucchini | 15
roasted pepper & cashew pesto,
parmesan cheese

pea & manchego cheese croquettes | 15
smoked tomato relish (3 pieces)

crispy chicken | 18
smokey bbq sweet chilli, lime aioli &
pickled ginger

wood roasted scallops | 24 (3 pieces)
seaweed butter & blue swimmer crab

hiramasa kingfish ceviche | 24
white soy & yuzu, pickled daikon &
macadamia nut

sides

iceberg lettuce wedge | 13
onion ponzu dressing, mayo & parmesan

wood roasted seasonal greens | 14
y.v feta, almonds, soured shallots, lemon

shoestring fries | 12
truffle aioli

large plates

wood roasted rigatoni pasta | 33
asparagus, pea, spinach, tarragon cream &
parmesan

seafood torchio pasta | 35
blue swimmer crab, chilli, crustacean, tomato,
charred corn & saffron

grilled market fish | 36
olive, smoked pepper & onion salsa, broccolini
& butter sauce

wood roasted harissa half chicken | 35
charred corn, basil, herb butter & lemon

charcoal grilled butchers steak | 42
wood roasted carrot, caraway seeds, onion jus
& watercress salad

charcoal scotch fillet 350gm | 48
wood roasted shimeji mushroom & creamed
green peppercorn sauce

salt crusted charred 500gm ribeye | 65
charred tuscan kale, mustard potato puree &
jus gras

slow cooked wood fired lamb shoulder
700gm | 72 (to share) w/shoestring fries,
sesame yoghurt, salsa verde & tomato
kasundi jus

dessert

frozen cherry mousse | 15
wood roasted vincotto strawberries,
coconut cream, chocolate sable biscuit

summer fruit pavlova | 16
mango curd, meringue, vanilla bean
& yoghurt cream



public holiday surcharge 15%

cocktails

orange pornstar martini | 22

Liquor 43, Pietro Gallus Limoncello Crema, mandarin sherbert & lemon juice

mandarin sherbet | 22

Four Pillars Bloody Shiraz gin, Imbue Journey gin, mandarin sherbert, lemon juice & egg white

watermelon margarita | 23

Jose Cuervo Tradicional Reposado, watermelon juice, lime juice, sugar syrup & orange bitters

limelight | 23

Talisker whisky, Singleton whisky, mandarin syrup, orange bitters & lime

passionfruit mojito | 23

Malibu, Bacardi Rum, passionfruit, lime juice, sugar & mint

lemon meringue | 22

Frangelico, Imbue Distillery Vodka, Vanilla Galliano, lemon juice, egg white & sugar syrup

peach bellini spritz | 20

Zonzo Estate Bellini Di Cristina, peach schnapps & soda

-classics available for your pleasure-

aperol spritz, espresso martini, whiskey sour, old fashioned, negroni, montenegro sour, martini

by the glass

sparkling

NV Madame Dumont Blanc de Blanc, FRANCE | 16

NV Lazona by Chrismont Prosecco, King Valley VIC | 14

whites

2022 Little Darling Sauvignon Blanc, Marlborough NZ | 14

2023 XO Pinot Gris, 'Skin Contact', Adelaide Hills SA | 15

2022 Chrismont Riesling, King Valley VIC | 14

2023 Chain of Ponds Chardonnay, Millers Creek SA | 14

2022 Fontanet Rose, FRANCE | 14

reds

2020 Le Petit Cochonnet Pinot Noir, Languedoc

FRANCE | 16

2022 Terre Forti Sangiovese, Rubicone ITALY | 14

2021 Kilikanoon 'Killerman's Run' GSM, Clare Valley SA | 15

2021 The Winners Tank Shiraz, Langhorne Creek SA | 15

beers

on tap - pots / pint | 6.5 / 13

Warrandyte Brewing Company Lager, VIC

Wolf of the Willows Hazy Pale Ale, VIC

can

Brooklyn Lager, USA | 13

bottle

Melbourne Bitter, VIC | 9

Prickly Moses Otway Light, VIC | 9

Mr Little Apple Cider, VIC | 11

non-alcoholic

Heaps Normal Quiet XPA, NSW | 10

Capital Pacific Ale, ACT | 11

orange & ginger margarita | 14

turkish delight spritz | 14

