



## Shares

<i>Regional Platter (for two)</i>	38
Local smoked smallgoods, Bassine Farmhouse cheese, Fish Creek dukkah, hummus, house pork terrine, marinated olives, house pickles, grilled sourdough	
Smoked salt & mountain pepper calamari, goddess dressing, cucumber, finger lime	19
Koony lamb ribs, lemon myrtle, honey BBQ sauce, smoked salt	21
Kokoda; Fijian style lime & coconut cured snapper, tomato, cucumber, jalapeno hot sauce, crisp breads	19
Pan fried mushroom gyoza, chili peanut relish, green onions, toasted sesame	17
Beef brisket & Burra dark ale croquettes, marinated beetroot, triple mustard mayo	19
Bassine haloumi, avocado, walnut & kale salad, quinoa, toasted seeds, puffed wild rice, Davidson plum	21
Korean fried chicken, pickled chili, cashews, green onion, kewpie mayo	18
Trulli Bakehouse pizza, mozzarella roast garlic, chive cream cheese	24
Toasted sourdough (2), Fish Creek olive oil & dukkah	10

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupins and nut products.



## Mains

Humpty doo barramundi, sunflower cream, charred greens, fried chickpeas, nduja dressing, preserved lemon gel	45
Beer battered flathead tails, fries, nori salt, fennel & herb salad, tartare, lemon	36
Teriyaki cauliflower, sticky rice, sesame cucumber, pickled carrot, kewpie mayo, whipped edamame & avocado	32
Add grilled teriyaki chicken	6
Pan fried house made gnocchi, warrigal greens, smoked sweet potato puree, burnt butter, lemon myrtle whipped ricotta, pangrattato	36
Add slow cooked lamb shoulder	9
Smoked & roasted pork belly, apple & fennel slaw, smoked pork & jalapeno croquette, rhubarb jam, mustard caramel	42

## Resort Grill

300g 14-day dry aged Black Angus scotch fillet	68
250g Free range chicken breast	38
200g Gippsland lamb rump	44

*All grill selections are served with triple cooked potatoes,  
charred creamed corn & red wine jus*

## Sides

Fries, local smoked salt, aioli	12
Broccolini, Fish Creek EVOO and dukkah	14
Mandarin, fennel, pecan & feta salad, green goddess	14
Warm roast pumpkin, smoked yoghurt, pepita seeds, fried chickpeas	14

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