

T H R E E FOUNDERS

TO START

Artisan Spelt Sourdough Cob	12
smoked Inglenook Dairy butter and Mount Zero olive oil	
Prawn and Chorizo Skewers	22
mango and coriander salsa	
Artichoke and Truffle Ravioli	20
pumpkin puree, parmesan cheese, and garlic cream sauce	
Roasted Field Mushrooms	20
crumbled feta, rustic ratatouille and caulilini	
Charcoal lamb cutlets	24
maple Dijon, roasted baby carrots and asparagus, mint pea puree, and lamb jus	

MAIN COURSES JOSPER CHARCOAL & GRILL

250g Southern Ranges Victorian Porterhouse	49
grass fed MB4+ steak, rosemary salted kipfler potatoes, broccolini, vine cherry tomatoes, jus, and marrow butter	
400g T-Bone	54
served with rosemary salted kipfler potatoes, vine cherry tomatoes, asparagus, jus and marrow butter	
Spinach and Capsicum Stuffed Chicken	36
romesco sauce, orange and honey glazed Dutch carrots, chicken jus, and snow peas	
Sumac Paroo Kangaroo Loin	38
beetroot four ways, goat cheese curd, and red wine jus	
Cajun Purple Cauliflower Steak	28
sweet potato puree, Brussels sprouts, and chimichurri	
Grilled Barramundi	40
parsnip puree, green beans, salsa verde and crisps	

*Please inform your server if you have any food allergies or intolerances.
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guarantee completely allergy-free meals due to the potential
of trace allergens in the working environment and supplied ingredients.

T H R E E FOUNDERS

TO SHARE

Artichoke and Truffle Ravioli	30
pumpkin puree, parmesan cheese, and garlic cream sauce	
Roasted Field Mushrooms	30
crumbled feta, rustic ratatouille and caulilini	
Charcoal lamb cutlets	44
maple Dijon, roasted baby carrots and asparagus, mint pea puree, and lamb jus	
Slow cooked lamb shoulder	92
with roasted vegetables, broccolini, mint jelly and jus	

PASTA AND RISOTTO

Seafood Linguini with Grilled Scallops	36
green mussels, squids, prawns, confit garlic, chilli fingers, and seafood marinara sauce	
Mushroom risotto with funghi porcini	34
grana padano crisp and truffle oil	

SIDES

12

Garden salad, champagne dressing
Garlic broccolini, green tahini, red chili finger, goat's cheese
Steamed vegetables, hollandaise sauce
Roasted kipflers with Tuscan herbs and tartare sauce
Straight cut chips with garlic aioli

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THREE FOUNDERS

KIDS MENU (UNDER 12) 17

Served with a mini tomato salad

Panko crumbed torpedo chicken breast pieces and chips

Fish and chips

Penne Napolitana/Bolognese sauce

Mini cheeseburger and chips

TINY TOTS (UNDER 6) 10

Served with a mini tomato salad

Penne Napolitana/Bolognese sauce

Panko crumbed torpedo chicken breast pieces and chips

KIDS DESSERT

Chocolate brownie with vanilla ice cream 7

Vanilla ice cream and choice of topping 5

Fruit salad bowl 5

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DESSERTS

Crème Mousse	16
stewed mango and blood orange sorbet	
Warm Chocolate Fondant	16
aromatic crème anglaises and vanilla ice cream	
Cinnamon Sugar Churros	16
coffee and chocolate sauce, and caramel sauce.	
Apple Crumble	16
served with caramel sauce and ice cream	
Cheese Platter	35
selection of four Victorian cheese, olive jam, lavosh wafers	
Affogato	20
Freshly brewed espresso, ice cream, and 30mls Frangelico	

TEA AND COFFEE

Barista Coffee	5/5.50
Latte, Cappuccino, Flat White, Long Black, Magic, Piccolo, Espresso, Macchiato, Double Espresso, Long Macchiato	
Loose Leaf Tea	16
English Breakfast, Earl Grey, Lemongrass and Ginger, Peppermint, Chamomile, Green	
Chai and Chocolate	5/5.50
Cinnamon Chai, Hot Chocolate	

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