



To Share / Sides

Freshly baked potato bread, smoked butter (V)	9
Trio of dips, house baked bread (VE)	
Olive & semi dried tomato, eggplant baba ganoush, beetroot & dill hummus	18
House made chips, smoked garlic mayo (VEO)	12
Warm olives in extra virgin olive oil & balsamic vinegar, house baked bread (VE)	11
Baked brie, quince & nectarine marmalade, gremolata, freshly baked bread	18
Golden polenta fingers, truffle mayo, shaved parmesan (GF)	14
Grilled brussels sprouts, double smoked bacon, toasted pine nuts, lemon dressing	14
Leaf salad, cherry tomatoes, red onion, cucumber, lemon dressing	9

Casual Favourites

Beer battered butter fish, horseradish coleslaw, house tartare, fresh lemon	28
Best paired with Salt brewing larger	
Toasted brioche roll, pulled beef brisket, caramelised onion, forest mushrooms, swiss cheese	28
Best paired with Bells Beach stout	
Lobster & prawn roll, toasted brioche, dijon aioli, watercress, garlic gremolata	28
Best paired with Stage Door Veltliner	
Crispy battered fish, coleslaw, tartare on a toasted brioche roll	28
Best paired with Salt brewing large	



Kingfish carpaccio, riesling & dill pickled fennel, hazelnut & black garlic cream, quinoa crisps (GF)	24
Apollo Bay char grilled squid Cesar salad; Butter leaf lettuce, Parmesan, white anchovy venison chorizo, brioche croutons (GFO)	26/36
Wild caught half shell scallops, venison chorizo, thyme vinaigrette, pine nuts (GF,L)	21
Otway forest four mushroom risotto, truffle mascarpone, dehydrated enoki, baby spinach, crispy Parmesan (V,GF)	28/38

Main

Slow roasted cauliflower, candied pepitas, pumpkin & white wine sauce, almond cream, nasturtium leaves (VE,GF)	38
House made squid ink linguine, local market seafood, preserved lemon, white wine, thyme, cherry tomatoes, baby spinach	42
12 hour pulled beef brisket, char sui BBQ sauce, sesame coleslaw, flaky roti bread, house kimchi	49
Crispy skinned marinated chicken, Polish bread dumplings, mushrooms, leek & white wine sauce, asparagus	39
Marinated lamb rump, honeyed carrot mash, snow peas, sweet potato crisps, red wine jus (GF)	46

Dessert

Whipped avocado ice cream, dark chocolate "skin", hazelnut butter-cream "seed", candied spearmint leaves- Signiture dessert- (GF)	18
Vanilla & blue cheese panna cotta, cold poached home grown strawberry & blueberries , crumble	16
Toasted marshmallow meringue, mandarin, house iced cream, caramel popcorn (GF)	18
Silken chocolate pave, treacle cookie, home grown strawberry roll up, nasturtium flowers	19