

À LA CARTE MENU

SALADS

Australian prawns and avocado salad ponzu apple slaw, crimson elk & lemon balm	25.00
Free range chicken, truffle and leek terrine pickled vegetables salad and, truffle vinaigrette	23.00
Beetroot and asparagus salad orange, pea shoots, chicory and mushrooms, sherry and lemon vinaigrette	19.00
Cos lettuce & heirloom tomato salad green beans, sweet corn, feta cheese, dill, fennel and avocado, Dijon mustard vinaigrette	18.00
Pan fried haloumi cheese marinated olives, lemon, kale and grapefruit salad	21.00
Coffin Bay Oysters Natural on ice with Cabernet Sauvignon dressing or ponzu dressing Kilpatrick, Worcestershire & BBQ sauce Crispy batter, tartare sauce	Half 26.00 doz
	Doz 39.00

SOUP

Hawkes Farm vegetables soup celeriac, pumpkin, tomato, fennel, leek and lentils	10.00
Free range chicken broth silverbeet, chickpeas, carrots and fresh herbs	12.00

FISH

Rockling fish fillet steamed sambal chilli, lemongrass curry sauce, coconut rice, pineapple and mint salad	36.00
Lakes Entrance flat head fish fillet à la meuniere with fennel and rocket salad, lemon capers and EVOO	38.00
Tandoori spiced marinated sword fish fillet masala potatoes, mixed salad and cucumber raita	35.00
King George whiting fish and chips tartare sauce	35.00
Victorian spring water farm baby barramundi fillets oven baked with lemon, pernod, olives, fresh dill, quinoa and tabbouleh salad	36.00

CHARGRILL

Cape Grim grass fed eye fillet 250g	48.00
Gippsland O'Connor grass fed sirloin steak 300g	39.00
Gippsland O'Connor bone-in grain fed rib of beef 400g	45.00
Bass Strait - MSA grass fed Scotch fillet 300g	46.00



RESTAURANT AT THE LANGHAM

Roaring Forties lamb short loin saddle 45.00

Eco-shelters raised free range Victorian pork belly, spiced apple compote and glazed honey sage jus 36.00

All chargrill dishes are served with kale and baby cos salad, hand cut chips, béarnaise and beef jus

PASTA & RISOTTO

Linguini with Spencer Gulf prawns, Cloudy Bay clams, Balmain bugs, rockling fish and Mount Martha squid with basil, garlic and white wine, Parmigiano-Reggiano 36.00

Robbins Island full blood Wagyu bolognaise, linguini and Grana Padano cheese 33.00

Mushrooms, asparagus, peas and roasted cauliflower risotto with ricotta salata 26.00

Spaghetti with kaiserfleisch, mushroom and parmesan cream 26.00

Yarra Valley veal and chicken ravioli with tomato sauce and spicy chorizo 28.00

Potato gnocchi with spinach, mushroom and tomato 26.00

SIDE DISHES

Creamy mash potato 8.00

House salad – cos, radicchio, spinach, fennel 8.00

Sauteed mushrooms – crimini, enoki and shimeji 8.00

Roasted – heirloom baby carrots 8.00

Steamed – bok choy 6.00

Sauteed – spinach, garlic oil 6.00

Thick cut chips - Yukon Gold potato 8.00

DESSERTS

Chocolate 18.00
baked chocolate tart, chocolate chantilly, flourless chocolate cake, glass biscuit and cocoa

Rhubarb and Blackberry 15.00
rhubarb berry compote, vanilla custard, blackberry sponge, rhubarb crisp, oat and nut crumble, blackberry chantilly

Blood Orange 15.00
blood orange and blossom chantilly, blood orange and caramel cremeux, orange cake, crumble, freeze dried blood orange

Praliné 16.00
mousse cake, praliné cremeux, caramelised almonds, chocolate crisp

Arabica 14.00
mascarpone mousse, coffee syrup, savoiardi, coffee gelée, coffee soil, cocoa

Cheese Plate 19.00
with dried fruit, lavosh and crackers

Seasonal Fruit Plate 18.00