



## A la carte Breakfast

Local '1816' sourdough toast, fruit toast or croissant, butter & preserves	12,9
"Two Ducks" Port Fairy Toasted muesli, Greek natural yoghurt, honey, autumn fruits & milk	17,9
Avocado on Toast, Meredith goat's feta, poached egg, dukkah	23,9
Citrus chia pudding, toasted coconut, autumn fruits, golden syrup	17,9
Waffles & berries, meringue, berry compote, double cream	19,9
Green bowl - broccolini, quinoa, avocado, fennel kraut, cucumber, citrus dressing	21,9
Eggs benedict- '1816' sourdough, poached eggs, hollandaise	
Florentine (spinach only)	22,9
Country style smallgoods ham	24,9
Smoked salmon	26,9
2 eggs your way, sourdough toast	16,9
<b>Extras</b>	
bacon	7,0
hash brown	5,0
tomatoes	5,0
half avocado	7,0
smoked salmon	8,0
spinach	6,0
hollandaise	4,0
House baked muffins & pastries	7

Surcharges: 10% Sundays | 15% Public Holiday



### Hot

St. Ali coffee – cup   mug	4.8   5.5
Soy/ almond/ lactose free/ oat	0.5
Grounded Pleasures – chai   hot chocolate	5   5.5
Teas by Australian tea masters	5
English breakfast, earl grey, chamomile, lemongrass & ginger, peppermint, green	

### Cold

Wilson's freshly squeezed orange juice	7.5
San Pellegrino – aranciata, limonata	7
Coke, lemonade, squash, LLB	5

### Boozy Brunch

NV Cuvée Laurent Blanc de Blanc	16   80
Clover Hill Tasmanian cuvee	19   60
Mimosa – Prosecco, freshly squeezed orange juice	15
Bloody Mary	15

## Artist in Residence

Our current resident artist is Carolyne Hallum from Melbourne. All works in our hotel art spaces are available for sale through reception.





**CHEF PHILIPPE'S**  
**MENU RAPIDE | EXPRESS LUNCH**

**Entrees**

Prosciutto, pickled vegetables, crostini

Gin & Beetroot cured salmon, dill creme fraiche

Mushrooms a la Grecque, sauce verte

**Main**

Risotto of asparagus & spring peas, fetta, zucchini ribbons (v | gf)

Market fish, confit leek, tress tomato, lemon & caper sauce (gf)

Sous vide chicken breast, cabbage & fennel slaw, aioli (gf)

**\$45pp - 2 courses + glass wine**

**1 Entree + 1 Main + glass of Mitchell Harris Sauvignon Blanc,  
Cabernet Sauvignon, Pizzini Prosecco or Jean Paul Rose**

**MERCI ET BON APPÉTIT!**



## A LA CARTE LUNCH

### Smaller Plates

- Mushroom a la Grecque, sauce verte 21,9
- Gin & beetroot cured salmon, tobiko, seaweed 21,9
- Twice baked gruyere souffle, apple, daikon, walnuts 18,9
- Proscuitto, pickled vegetables, crostini 21,9
- Free range pork belly, celeriac remoulade, jus 21,9

### Salads

- Duck salad, radicchio, orange sauce, grapes (gf) 27,9
- Poached salmon Nicoise, leaves, olives, fetta, cucumber, egg, green beans, tomato (gf) 26,9
- Romaine - leaves, parmesan, crouton, Caesar dressing (gf) 21,9
- +grilled chicken 6,9

### Larger plates

- Asparagus & pea risotto, Meredith fetta, shaved zucchini, parmesan (gf) 27,9
- Market fish, confit leek, lemon & caper sauce (gf) 36,9
- Chicken, pressed potato, cabbage & fennel slaw, jus (gf) 32,9
- Cape Grim grass fed MB3 porterhouse (250g), cauliflower puree, frites, bordelaise sauce (gf) 43,9
- Spring lamb shoulder, puy lentils, asparagus, kohlrabi puree (gf) 34,9

### Sides 12

- Salad leaves, vinaigrette (gf)
- French fries, aioli (gf)
- Chargrilled broccolini, smoked almonds,, lemon dressing (gf)

### Desserts 15

- Creme Caramel
- Chocolate Mousse
- Trio of local sorbet
- Artisan cheese selection with accompaniments 1 cheese 14,9 - 3 cheeses 27,9

Surcharges: 10% Sundays | 15% Public Holidays



## BEVERAGE LIST

### Cocktails

20

- Spring Fling- elderflower liqueur, aperol, prosecco
- Lola's Japanese slipper- kiwi, yuzu, calvados, cointreau
- The Maid - cucumber, mint, verjuice, gin, tonic
- French Martini-Chambord, vodka, vanilla, pineapple
- Lola Violet spritz - violets, gin, French sparkling wine

### Booze free Cocktails

16

- Golden pear - pear, ginger ale, Seedlip orange peel and spice
- Grove groove- cumquat, Seedlip citrus grove 42, yuzu, lemonade
- Blood Orange Pet Nat Spritz (1.5% alc)

### Non-alcoholic free and wine like from Non Wines - Melbourne

- NON 3 - Toasted cinnamon & yuzu (like an aromatic white) 12 GLS | 50 BTL
- NON 6 - Tomato water & basil (like a sauvignon blanc) | 50 BTL
- NON 7 - Stewed cherry & coffee (like a light red) 12 GLS | 50 BTL

### Beer & Cider

- |                                   |    |                                      |    |
|-----------------------------------|----|--------------------------------------|----|
| Birra Moretti - Italian Lager     | 10 | O'Brien's GF Pale Ale                | 11 |
| O'Brien's Premium Lager           | 11 | Molly Rose IPA                       | 12 |
| Little Creatures Pale Ale         | 11 | Molly Rose Lemon Ale                 | 12 |
| Colonial brewing co. Porter       | 12 | Balter Captain Sensible (mid)        | 11 |
| Panhead XPA                       | 12 | Learmonth 321 Heritage Cider         | 10 |
| La Sirene Praline Chocolate Stout | 15 | Learmonth 321 Heritage Still (500mL) | 16 |
| White Rabbit Dark Ale             | 11 | Heineken 0.0 (0% alc)                | 8  |

### Wines by the glass

#### Sparkling

- NV Cuvee Laurent Blanc de Blanc 16
- NV Pizzini Prosecco King Valley 15

#### White

- 20 Mitchell Harris Sauvignon Blanc 14
- 20 Voyager girt by sea Chardonnay 15
- 19 Quealy Musk Creek Pinot Gris 15
- 20 Bests Great Western Riesling 16

#### Rose

- 21 John Paul Rose 15

#### Red

- 20 Tomfoolery Young blood shiraz 16
- 19 Bests Cabernet Sauvignon 15
- 20 Clyde Park Pinot Noir 16
- 20 Clarnette & Ludwigsen Tempranillo 15



### Entree

Pork belly, char grilled radicchio, crispy jamon, grapes, chicken jus (gf | df)  
Gin & beetroot cured salmon, salmon caviar, black tokibo, dill creme fraiche (gf | df)  
Twice baked Gruyere souffle, apple and daikon remoulade  
Seared scallops, cauliflower, asparagus, sauce gribiche  
Locally foraged mushroom a la Grecque, radish, sauce verte (v)

### Main

Parisian gnocchi, locally foraged mushroom fricasse, kale, parmesan (v)  
Market fish, confit leek, roasted truss tomato, champagne citrus beurre blanc  
Waurbra spring lamb shoulder, puy lentils, kohlrabi puree, goat's fetta, asparagus  
Western Plains pork cutlet, chargrilled radicchio, apple, sage, chicken jus  
Confit duck a l'orange, caramelised turnip puree, grilled cos, orange sauce  
Cape Grim grass fed MB3 porterhouse (250g), pressed potato, dressed leaves, jus (gf)  
Cape Grim grass fed MB3 eye fillet (200g), pressed potato, dressed leaves, jus (gf) **+15**

### Dessert

Creme caramel  
Trio of locally made sorbet (gf | df)  
Frozen lemon souffle, biscuit joconde, raspberry gel, meringue, lemon curd  
Milk chocolate and caramel Marquise, ha ice cream, chocolate glaze & soil

### SIDES +12

French fries with aioli  
Chargrilled broccolini, smoked almonds, citrus dressing  
Mixed salad leaves, olives, fetta, cucumber, vineagrette

2 crs 69 / 3 crs 85

Surcharges: 10% Sundays | 15% Public Holidays | merchant fee 1.5%



## Cocktails

20

Lola Violet spritz - violets, gin, lemonade, French bubbles

Spring Fling- elderflower liqueur, aperol, prosecco

Lola's Japanese slipper- kiwi, yuzu, calvados, cointreau

The Maid - cucumber, mint, verjuice, gin, tonic

French Martini-Chambord, vodka, vanilla, pineapple

## Booze free Cocktails

16

Golden pear - pear, ginger ale, Seedlip orange peel and spice

Grove groove- cumquat, Seedlip citrus grove 42, yuzu, lemonade

Blood Orange Pet Nat Spritz (1.5% alc)

## Non-alcoholic free and wine like from Non Wines - Melbourne

NON 3 - Toasted cinnamon & yuzu (like an aromatic white)

12 GLS | 50 BTL

NON 6 - Tomato water & basil (like a sauvignon blanc)

| 50 BTL

NON 7 - Stewed cherry & coffee (like a light red)

12 GLS | 50 BTL

## Beer & Cider

Birra Moretti - Italian Lager

10

O'Brien's GF Pale Ale

11

O'Brien's Premium Lager

11

Molly Rose IPA

12

Little Creatures Pale Ale

11

Molly Rose Lemon Ale

12

Colonial brewing co. Porter

12

Balter Captain Sensible (mid)

11

Panhead XPA

12

Learmonth 321 Heritage Cider

10

La Sirene Praline Chocolate Stout

15

Learmonth 321 Heritage Still (500mL)

16

White Rabbit Dark Ale

11

Heineken 0.0 (0% alc)

8

## Wines by the glass

### Sparkling

NV Cuvee Laurent Blanc de Blanc

16

NV Pizzini Prosecco King Valley

15

### Rose

21 John Paul Rose

15

### White

20 Mitchell Harris Sauvignon Blanc

14

20 Voyager girl by sea Chardonnay

15

19 Quealy Musk Creek Pinot Gris

15

### Red

20 Tomfoolery Young blood shiraz

16

19 Bests Cabernet Sauvignon

15

20 Clyde Park Pinot Noir

16