

eat

feed the fire 'feed me' option

\$62 or \$66 w/ dessert

nibbles

wood fired flatbread | 10
w/ smoked eggplant, tahini & sumac

pork stuffed green olives | 10
w/ preserved lemon aioli

tempura winter veg | 12
w/ ricotta, burnt honey & sesame

large plates

hand rolled ricotta gnocchi | 28
w/ wood roasted jerusalem artichokes, golden raisins & pecorino

market fish | 32
w/ wood roasted scallops, pancetta, peas, lobster cream sauce & kale

honey mustard roasted half chicken | 31
w/ pork, apple stuffing & thyme

butchers steak | 34
w/ wood roasted onion sauce, mushrooms & silverbeet

charred dry aged 500gm rib eye | 52
w/ confit garlic, mustard & jus

slow cooked lamb shoulder 600gm | 62
w/ spiced chickpea, mint yoghurt & cucumber salad
(for 2 share, comes w/ 2 side dishes)

small plates

charred tiger prawns | 22
w/ xo butter & charred lime

buttermilk fried popcorn chicken | 16
w/ chilli, sesame seasoning & miso aioli

slow grilled sticky pork ribs | 24
w/ smoked harissa marinate & chimichurri

kingfish ceviche | 18
w/ black garlic aioli, ponzu, sesame & radish

iceberg lettuce wedge | 12
w/ onion ponzu dressing, mayo & parmesan cheese

roasted potatoes | 11
w/ rosemary, garlic & lemon yoghurt

charred greens | 12
w/ horseradish cream & herb oil

dessert

wood roasted marshmallow | 16
w/ dark chocolate, raspberry & feuilletine

caramelised banana bread & butter pudding | 15
w/ brandy cream
(please allow 15min)

stone & crow cheese plate | 18
w/ seasonal fruit & lavosh

public holidays surcharge 15%



cocktails.

lemon martini | 19

Cointreau, Bombay Sapphire Gin, lemon juice & sugar syrup

strawberry sour | 19

Four Pillars Bloody Shiraz Gin, strawberry syrup, lavender syrup, lime juice & egg white

blackberry bramble | 20

Bombay Sapphire Gin, Limoncello, Chambord, lime juice & sugar syrup

espresso martini | 19

Vodka O, Mr Black Coffee Liqueur, espresso & sugar syrup

violet lights | 18

That spirited lot Tres Vodka Citricos, lime juice & lavender syrup

mandarin sherbet | 19

Four Pillars Bloody Shiraz Gin, Bombay Sapphire Gin, mandarin sherbet & lemon juice

montenegro sour | 18

Amaro Montenegro, lime, egg white & Angostura bitters

whisky & wine | 20

Makers Mark bourbon, cabernet sauvignon, sugar syrup & lemon juice

winter warmer | 18

Jameson Whisky, Pedro Ximenez, orange juice, sugar syrup & orange bitters

by the glass.

sparkling

NV Paul Louis Blanc De Blancs, FRANCE | 13

NV Lana Prosecco, King Valley VIC | 12

whites

2019 Tainui Sauvignon Blanc, Marlborough NZ | 11

2019 Tenuta Maccan Pinot Grigio, ITALY | 12

2018 Mt.Chardonnay, Yarra Valley VIC | 14

2018 Frey Riesling, Rheinhessen, GERMANY | 13

2019 Lavau Rose, Rhone Valley, FRANCE | 13

reds

2019 Delatite 'High Ground' Pinot Noir, Mansfield VIC | 14

2018 Clandestine Grenache, Blewitt Springs SA | 13

2017 Rolf Binder Cabernet Sauvignon,

Barossa Valley SA | 12

2014 Archer Shiraz, Heathcote VIC | 13

2019 Dalz Otto Barbera, King Valley VIC | 13

beers.

on tap - pots / pint | 6/11

Wolf Of The Willows Extra Pale Ale, VIC

Colonial Draft, VIC

can

Sun of a Gun IPA (6%), VIC | 11

Brick Lane Backyarder Crisp Lager (355ml), VIC | 8

Peroni Red (330ml), ITALY | 8

bottle

Melbourne Bitter, VIC | 8

Prickly Moses Otway Light, VIC | 9

Wilde Pale Ale Gluten Free, NSW | 10

Napoleon Apple Cider, VIC | 11

