

# eat

feed the fire 'feed me' option

\$65 or \$70 w/ dessert

## nibbles

wood fired flatbread | 12  
w/ ricotta & burnt honey

pork stuffed green olives | 10  
w/ preserved lemon aioli

croquette (3 pieces) | 12  
pea & manchego cheese w/ smoked tomato aioli

crab & prawn rolls (2 pieces) | 16  
w/ lobster aioli

## large plates

potato gnocchi | 28  
w/ gorgonzola dolce, globe artichoke, basil, lemon & pangrattato

peri peri ½ wood roasted chicken | 31  
w/ lemon, yoghurt, roasted peppers & couscous

market fish | 33  
w/ fennel, soured shallot salad & buttermilk dressing

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

wood roasted lamb rump | 36  
w/ caramelised onion yoghurt & radicchio

charred 500gm ribeye on the bone | 55  
w/ confit garlic, mustard & jus

wood roasted beef short rib 800gm | 60  
honey & pear glazed w/ cabbage slaw & burnt lime  
(share comes w/ two sides)

## small plates

charred tiger prawns | 24  
w/ xo butter & lime

kingfish ceviche | 19  
w/ black garlic aioli, ponzu, sesame & radish

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

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

wood roasted cauliflower | 13  
w/ tahini, chilli oil & sesame dukkah

hand cut potato chips | 10  
w/ wood roasted tomato ketchup

## dessert

dark chocolate delice | 18  
w/ raspberry & meringue

mango & coconut parfait | 14  
w/ pineapple & macadamia

local cheese plate 'stone & crow' | 21  
two types w/ seasonal fruit, quince paste & house lavosh

public holidays surcharge 15%



# cocktails

## yuzu martini | 19

Vanilla Galliano, Cachaca, sugar syrup, lemon juice & yuzu bitters

## watermelon margarita | 20

Jose Cuervo Tequila, Cointreau, sugar syrup, lime juice & watermelon juice

## mandarin sherbet | 19

Four Pillars Bloody Shiraz Gin, Imbue Journey Gin, mandarin syrup & lemon juice & soda water

## jungle bird | 19

Havana Club Anejo Especial Rum, Campari, Malibu, sugar syrup, lime juice & pineapple juice

## violet gin sour | 19

23rd Distillery Violet Gin, lemon juice, butterfly pea, sugar syrup & egg white

## bourbon peach iced tea | 18

Makers Mark Bourbon, Peach Schnapps, smoked peach puree, tea & lemon

## grapefruit spritz (serves 3) | 38

Aperol, St Germain, Imbue Vodka, pink grapefruit juice, lemon juice, orange bitters & tonic water

## by the glass

### sparkling

NV Madame Dumont Blanc de Blanc, FRANCE | 13

NV Lazona by Chrismont Prosecco, King Valley VIC | 12

### whites

2019 Tainui Sauvignon Blanc, Marlborough NZ | 11

2019 Tenuta Maccan Pinot Grigio, ITALY | 12

2019 Double Love Trouble Chardonnay,  
Adelaide Hills SA | 14

2018 Frey Riesling, Rheinhessen, GERMANY | 13

2019 Lavau Rose, Rhone Valley, FRANCE | 13

### reds

2019 Quartier Pinot Noir, Mornington Peninsula VIC | 14

2018 Clandestine Grenache, Blewitt Springs SA | 13

2018 Spinifex Miette Shiraz, Barossa Valley SA | 13

2019 Dalz Otto Barbera, King Valley VIC | 13

## beers

### on tap - pots / pint | 6 / 11

Ember's XPA, VIC

Coburg Lager, VIC

### can

Sun of a Gun IPA (6%), 375ml VIC | 11

Peroni Red (330ml), ITALY | 8

Brick Lane Revolver Dark Hoppy Ale (355ml),  
VIC | 9

### bottle

Melbourne Bitter, VIC | 8

Prickly Moses Otway Light, VIC | 9

Wilde Pale Ale Gluten Free, NSW | 10

Napoleon Apple Cider, VIC | 11

