

# STARTERS

## BREAD & DIPS 16

House baked flat bread, rosemary, salt, dips (V)

## MUSSELS 18

Port Philip Bay mussels, chilli, garlic, white wine (GF)

## MAC & CHEESE CROQUETTES 17

Chilli mayo (V)

## CHARCUTERIE 24

Prosciutto, mortadella, salami w pickles & house sourdough

## OYSTERS

Fresh Appellation Oysters on ice served with shallot vinaigrette pearls & lemon

5.5 ea / 45.5 per doz

## ARANCINI 16

Charcoal aborio, feta, thyme aioli (V)

## SALMON 19

Apple cured, calvados crème fraiche, citrus salad

## TUNA 21

Seared tuna, cucumber, beetroot, potato crisps

## CAESAR 18

Cos lettuce, bacon lardons, croutons, parmesan, poached egg

# SWEETS & CHEESE



# GRILL

Our grill selection of meat is farmed in Victoria and cooked over lava rock which leaves a unique delicious flavor. Served with potato gratin and your choice of sauce

220gm Eye Fillet 39

300gm Striploin 37

300gm Scotch Fillet 38

House-made Pork Fennel Sausage 27

Free Range Chicken Breast 28

300gm Free Range Pork Cutlet 32

## SAUCES

Béarnaise

Pink Peppercorn

Red Wine Sauce

Chimichurri

## MAIN

### NY WAGYU BRISKET SANDWICH 29

12 hour slow cooked, charred, sourdough, sauerkraut, house pickles, seeded mustard

### LOCAL LINE CAUGHT SNAPPER 32

Whole baby snapper, baby clams, fennel salad, lemon butter (GF)

### WIMMERA DUCK 30

Duck breast, crispy skin, sweet potato, edamame puree, port jus (GF)

### RISOTTO 27

Organic mushrooms, asparagus, truffle oil, rocket, shaved parmesan (V)

### A MELBOURNE AUTUMN 16

Flourless chocolate cake, coffee marscapone mousse, chocolate shell, edible path

### CITRUS TART 15

Lemon curd, short pastry, rhubarb coulis, meringue wafer

### DESSERT TASTE PLATE 24

Perfect to share, eclairs, yuzu milk chocolates, citrus tarts

### FLAN 16

Apple & pear gallette, vanilla double cream, berries, green apple sauce

# SIGNATURE

## LOBSTER TAIL

### 300 GRAM LOBSTER TAIL

Flamegrilled over lava rock served with local pipis, prawns, asparagus, heirloom tomato & vodka spiked bisque reduction

59

## SIDES

### ONION RINGS 9

Beer batter, aioli (V)

### FRIES 9

French fries, rosemary salt (V)

### WHIPPED POTATO 9

Buttermilk & chives (V)

### MUSHROOMS 9

Roasted assorted mushrooms, garlic, thyme (V,GF)

### BABY CARROTS 9

Sautéed, black sesame, olive oil (V,GF)

### HOUSE SALAD 9

Heirloom tomato, baby cucumber, cos, red onion, lemon vinaigrette (V,GF)

### CHEESE 19

Will Studd selected white rind and vintage cheddar, quince paste, crackers

# LOCANDA

## PAIRS

House matches to whet your whistle and awaken your taste buds

### TALISKER 10 YR OLD

Fresh Oysters

### SPRITZ & CHARCUTERIE

An old Italian past time

### INDIGO VINEYARD CHARDONNAY

Mac & Cheese Croquettes

### RUSSELL'S RESERVE

NY Brisket Wagyu Sandwich  
Neat or Old Fashioned

### CALEDONIA 'AUSTRALIS' PINOT NOIR

Wimmera Duck

### ESPRESSO MARTINI

A Melbourne Autumn

### MITCHELL NOBLE SEMILLON

Will Studd's Cheese

