

Victorian lamb rump

w/ a sweet potato puree, local grilled asparagus,
and a red wine jus (gf)

Jamaican jerk free range chicken breast

w/ a brown rice & pomegranate salad and
smoked guacamole (gf)

Thyme rubbed pork fillet (gf, l)

w/ braised red cabbage and an apple and jicama slaw

Fish of the day

Please refer to the daily specials

Trio of mushroom tart (vg) (vn on request)

w/ caramelised shallots, basil pesto, red hill goats curd
and a toasted pumpkin seed and citrus salad

wine

Bittern Estate rose 2013
Catalina Sounds sauvignon blanc 2015
Peninsula Estate chardonnay 2014
Red Claw pinot gris 2015
The Cups Estate moscato 2015
Foxyes Hangout "red fox" pinot noir 2015
Hickinbotham cabernet sauvignon 2010
Two Hands "angel share" shiraz 2015
Foxyes Hangout sparkling white 2014

Beer

Prickly Moses Otway Light, Crown lager, Corona,
Red Hill golden ale, Mornington Peninsula Brewery pale ale
Cheeky rascal apple cider

Mixers

Jim Beam & cola, Smirnoff vodka lime & soda, Gordons gin & tonic

Soft Drinks

Capi fruit soda- cranberry, lemon, blood orange, cola or ginger beer
Emma & Toms- lemon & lime bitters or kombucha organic raspberry