



all day dining

something small

OYSTERS GF / DF 21 FOR 1/2 DZ

natural or shallot mignonette or yuzu pearls

23 FOR 1/2 DZ

baked with pancetta and worcestershire sauce

CRISPY FRIED LOCAL WHITEBAIT DF 18

rocket, smoky chipotle aioli, lemon

STICKY OTWAY PORK BELLY GF DF 18

thai green papaya, asian herb salad

LOCALLY CAUGHT SQUID DF 18

pickled daikon, nam jim dipping sauce, lime

SPICY KOREAN FRIED CHICKEN WINGS 19

kim chee, gochu sauce

sides 8.5 each

french fries

garlic & rosemary kipfler potatoes (gf avail)

truffle whipped potato mash (gf)

seasonal green veg, flaked almonds (gf / df)

roquette, pear, blue cheese, balsamic (gf / dv avail)

garden salad, shallots, lemon, semi-dried tomatoes (gf / df)

something larger

PORTARLINGTON MUSSELS GF AVAIL. 22

thai green chilli, coconut lemongrass broth, coriander, crusty bread

FISH OF THE DAY MARKET PRICE

chef's special daily creation using fresh local seafood

FURPHY BATTERED KING GEORGE WHITING 32

housemade tartare, salad, lemon dressing, served with fries

LINGUINE SEAFOOD MARINARA GF AVAIL. 38

moreton bay bugs, portarlington mussels, scallops, calamari, whiting, scampi, chilli, light tomato, olive oil

LBP WAGYU BEEF BURGER GF AVAIL. / VEGE. AVAIL. 25

onion rings, tomato, lettuce, swiss cheese, charcoal bun, tomato relish, aioli, served with fries

250GR MURRAY VALLEY

BLACK ANGUS PORTERHOUSE GF / DF AVAIL. 38

truffled mash, asparagus, charred baby onions, shiraz jus

VEGAN GUZINTA SALAD GF / VEGAN 27

quinoa, kale, black turtle beans, avocado, pickled purple cabbage, pomegranate, walnut, pepitos, mustard dressing

something sweet

VENEZUELAN CHOCOLATE FONDANT 15

roasted apple + whiskey ice cream, chocolate soil, salted caramel popcorn

CAPPUCCINO BRULEE GF AVAIL. 15

raspberry, amaretti crush

MANGO PASSIONFRUIT CHEESECAKE GF 15

vanilla bean mascarpone, mango gel, passionfruit coulis, crumble

VICTORIAN CHEESE SELECTION GF AVAIL. 25

blue, soft and hard cheeses served with lavosh, quince paste and a selection of fresh and dried fruit



no alterations to the menu, dietary requirements will be catered for where possible
15% surcharge apply on all public holidays

