



THE SQUIRE'S LANDING

CAVIAR

10G CAVIAR ^{LDO, LGO}	90
<i>Crème fraîche, chives, cornichons, blinis</i>	
CAVIAR BUMP	49
<i>Belvedere Vodka (30ml)</i>	

STARTERS

SONOMA OLIVE SOURDOUGH ^V	16
<i>Smoked cultured butter, black salt</i>	
APPELLATION OYSTERS ^{LG, LD}	1/2 DOZEN 46
<i>Mignonette dressing</i>	
HUMMUS ^{VG, LGO}	18
<i>Fermented chilli, chickpeas, pistachio, dukkah, sourdough</i>	
TASMANIAN SCALLOP ^{LG}	12EA
<i>Truffle salami, roasted bell pepper, citrus crumb</i>	
TUNA TARTARE ^{LG, LD}	18
<i>Wasabi, furikake, ponzu, cucumber</i>	
DUCK LIVER PATÉ ^{LD}	28
<i>Beetroot dust, onion, cornichons, crisp bread</i>	
HANDMADE BURRATA ^{V, LGO}	30
<i>Wood-fired peppers, olive, orange blossom honey</i>	
MARKET CRUDO ^{LG, LD}	34
<i>Salsa verde, caviar, cucumber, chilli</i>	
CHARCUTERIE ^{LG, LGO}	34
<i>Chef's sselection of cured meats, house pickles, lavosh, grissini</i>	

MAINS

BUTTERY CONFIT CABBAGE ^{V, LG}	28
<i>Miso, herb oil, black garlic</i>	
SMOKED EGGPLANT ^{VG, LG}	26
<i>Coconut spinach, couscous, smoked peppers</i>	
WOOD ROASTED CHICKEN ^{LG, LD}	1/2 33 / WHOLE 60
<i>House fermented peri peri sauce, pickled chilli, toum, lime</i>	
DUCK BREAST ^{LG, LD}	48
<i>Parsnip, puffed quinoa, fennel, prune jus</i>	
12HR SLOW ROASTED LAMB SHOULDER ^{LG, LDO}	99
<i>Red wine jus, smoked umami butter, onion</i>	

SEAFOOD & CRUSTACEAN

LOBSTER RISON	38
<i>Tomato, xo butter, fennel</i>	
CHAR-GRILLED KING PRAWNS ^{LG}	40
<i>Miso butter, char red lime, coriander</i>	
JOHN DORY	48
<i>Salsa verde, fennel, capers</i>	
WHOLE MARKET FISH	MP
<i>Coal roasted</i>	
WHOLE SOUTHERN ROCK LOBSTER	MP
<i>Coal roasted</i>	

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.1%+ GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. A surcharge of 10% applies on Sundays & 15% on Public Holiday

STEAKS

All steaks are cooked over open fire using European charcoal and iron bark. All steaks are served with red wine jus and a single choice of condiment

SIRLOIN ^{300 MB3+}	65
WAGYU RUM ^{300G MB4}	70
ANGUS RIB FILLET ^{400G MB3+}	95
BUTCHER'S CHOICE STEAK ^{500G}	MP
BUTCHER'S CHOICE STEAK ^{1KG}	MP
CHOICE OF CONDIMENT	
PEPPERCORN ^{LG}	6
FERMENTED CHILLI ^{LG, LD}	7
UMAMI BUTTER ^{LG}	7
CHIMICHURRI ^{LG, LD}	6
CAFE DE PARISBUTTER ^{LG, LD}	5

SIDES

ROASTED BEETROOT ^{V, LG, VGO}	18
<i>Truffles goat's curd, walnut, red onion pearls</i>	
HEIRLOOM TOMATO SALAD ^{V, LG, VGO}	22
<i>Fig balsamic, buffalo mozzarella, watermelon</i>	
ORGANIC LEAF SALAD ^{V, LG}	18
<i>Radicchio, green oak, radish, dill, lemon dressing</i>	
TWICE COOKED POTATOES ^{V, LG}	16
<i>Fried rosemary, garlic butter, smoked salt</i>	
HASSELBACK POTATO ^{V, LG}	14EA
<i>Truffle whipped ricotta, caviar, micro chervil</i>	
CHARRED ASPARAGUS ^{V, LG, LDO, VGO}	28
<i>Smoked lime-whipped ricotta, pesto, basil, fresh herb salad</i>	
WOOD FIRED BROCCOLI ^{V, LG, LDO, VGO}	25
<i>Saffron yoghurt, green tahini, smoked dukkah, coal roasted grapes</i>	

LG = Low Gluten | LD = Low Dairy | V = Vegetarian | VG = Vegan | LGO = Low Gluten Option | LDO = Low Dairy Option | VGO = Vegan Option

Please inform a team member if you have allergies or intolerances. We will do our very best to accommodate them but as our menu is prepared freshly in the kitchen, there may be trace allergens.

CAPTAIN'S PLATE

Share style set menu \$99 pp | For groups of 2 and above

TO START

SONOMA OLIVE SOURDOUGH^V
MARKETCRUDO^{LG, LD}
HANDMADE BURRATA^{V, LGO}
CHARCUTERIE^{LD, LGO}

MAINS TO SHARE

CHAR-GRILLED KING PRAWNS^{LG}
12HR SLOW ROASTED LAMB SHOULDER^{LG, LDO}

SIDES TO SHARE

ROASTED BEETROOT^{V, LG, LDO}
COOKED POTATOES^{V, LG}
ORGANIC LEAF SALAD^{VG, LG}

VOYAGE DE LUXE

Share style set menu \$129pp | For groups of 4 and above

TO START

SONOMA OLIVE SOURDOUGH^V
MARKETCRUDO^{LG, LD}
HANDMADE BURRATA^{V, LGO}
CHARCUTERIE^{LD, LGO}

MAINS TO SHARE

SIRLOIN STEAK 300G MB3+^{LDO}
chimichurri, red wine jus, cafe de Paris butter
JOHN DORY^{LD, LG}
DUCK BREAST^{LG, LD}

SIDES TO SHARE

ROASTED BEETROOT^{V, LG, LDO}
HASSELBACK POTATOES^{V, LG, LDO}
ORGANIC LEAF SALAD^{VG, LG, LD}

TO FINISH

CHOCOLATE COFFEE BROWNIE^{LG}
mocha crèmeux, coal torched marshmallow, salted caramel
LEMON BUTTERFLY
lemon curd, puffed quinoa, citrus cheesecake, blueberry jelly, butterfly pea

Shared course dining experience for ease and elegance. Let us take care of the details while you enjoy the experience.