

FROM THE BAKERY

Wood-Fired Flatbread

Confit garlic, rosemary, Grana Padano, EV00 (V)
..... 12

Reverence Sourdough

Marinated olives, butter, EV00 & balsamic vinegar (V)
..... 14

Wood-Fired Flatbread

Smoked mozzarella, pesto, EV00 (V)
..... 18

OYSTERS

Freshly Shucked Natural

Lemon, Mignonette sauce (GF)
..... 6 EA

Wood-Fired Kilpatrick

Smoked pork sausage, Worcestershire
..... 6.5 EA

Wood-Fired Rockefeller

Creamed spinach, sourdough crumb
..... 6.5 EA

LET'S BEGIN

King Prawn Cocktail

Baby cos, tangy cocktail sauce
..... 28.9

Local Arc-en-Ciel Trout

Torched Teriyaki, ginger & pickled eschalots, Furikake
..... 29.9

Charcoal Grilled Wild-Caught Squid

Artichoke, harissa, herbs, lemon, EV00 (GF)
..... 27.9

Jack's Creek Beef Tartare

Cipriani dressing, Pommes Anna
..... 26.9

Crispy Skin Pork Belly

Caramelised apple, raisin & caper dressing (GF)
..... 25.9 | 37.9

Wood Roasted Pumpkin & Buffalo Ricotta Semolina Gnocchi

Sage brown butter, Grana Padano (V)
..... 24.9

Arancini Verde

Gorgonzola Dolce, truffle honey, hazelnuts (V)
..... 22.9

WORKSHOP

KITCHEN

Est. 1986

BEEF FROM THE WOOD-FIRED GRILL

Our two wood-fired grills & ovens are lit up daily with local ironbark or yellow box sourced from Powerhouse farms. Cooking over wood & flame imparts a delicious smoked flavour to our premium local Jack's Creek Beef - multiple winner of World's Best Steak. Indulge in our wood-fired experience.

350gm Jack's Creek Beef 3+MS New York Cut Sirloin* (GF) 65.9

250gm Jack's Creek Beef 3+MS Angus Tenderloin Eye Fillet* (GF) 65.9

350gm Jack's Creek Beef 3-4+MS Scotch Fillet* (GF) 75.9

300gm Jack's Creek Beef 6+MS Wagyu Rump Cap* (GF) 78.9

Cut of the Day* (GF) POA

1kg Jack's Creek Beef 2-3+MS Rib Eye on the Bone for 2* (GF)
Creamed spinach 150

**Select your choice of sauce, mustard & one of these sides:*

Chunky Chips | Desiree Potato Mash | Sweet Potato Fries

SAUCES & MUSTARDS

Sauces (GF) Béarnaise, Café de Paris, Mushroom, Peppercorn, Red Wine Jus, Dianne

Mustards Dijon, Horseradish, Hot English, Wholegrain

SIDES

Chunky Chips (V) 12

Sweet Potato Fries (V) 16

Truffle Desiree Potato Mash (V, GF) 15

Charred Corn Sheep's milk cheese, corn puree, Pimento butter, (V, GF) 13

Braised Peas Roast eschalots, speck, garlic, herbs (GF) 12

Creamed Spinach Grana Padano, sourdough pangrattato (V) 14

Buttered Beans (V, GF) 13

Endive Salad Radicchio, witlof, rocket, red wine vinegar dressing (V, GF) 14

10% surcharge applies on public holidays.

LOW & SLOW

House Smoked

Jack's Creek Beef Brisket
Kansas BBQ sauce, charred
corn, slaw, chunky chips
..... 68

Whole Roast Duck for 2

Aromatic pilaf, duck broth, roasted
almonds & eschalots, fennel,
cucumber, cherry tomato herb salad (GF)
..... 96

14 Hour Slow Cooked

Lamb Shoulder for 2
Desiree potato mash, sautéed spinach,
capers, rosemary & cream (GF)
..... 130

MAINS

Market Fish of the Day

Coconut, tamarind, eggplant,
spinach, curry leaves (GF)
..... 44.9

Wood Roasted Whole Trout

Sautéed kale, carrot puree,
Mead Beurre Blanc (GF)
..... 46.9

Wood-Fired Spiced Spatchcock

Slow cooked leek, braised lentils, smoked
butter, pickled green tomato, herbs (GF)
..... 49.9

Jack's Creek Beef Pappardelle

San Marzano tomatoes, red wine,
thyme, cream, Grana Padano
..... 39.9

Southern Cassoulet

Smoked pork belly, beef, Borlotti beans,
peppers, mash, pickled onion salad (GF)
..... 39.9

Garden Plate

Braised leeks, eggplant, artichoke puree,
harissa, pickled onion salad (V, GF)
..... 29.9