

eats

ENTREE

Oysters Natural / 24 (6) 32 (12)
apple shallot champagne mignonette

Baked Oysters / 5 ea
herb & bone marrow crust

Salad of Char-grilled Zucchini / 18
pickled & roasted beetroots, ashen goat cheese, toasted almonds

Flash Fried Calamari / 23
bay seasoning, garlic aioli

Crab & Prawn Roll / 25 (2)
brioche bun, prawn & crab meat, remoulade of celeriac

Semolina Fried Zucchini Flowers / 20 (3)
minted lemon ricotta, sumac yogurt

MAIN

Chicken Supreme & Couscous Salad / 28
herb marinated, jus gras, warm couscous salad, spring beans,
semi dried tomatoes

Chimichurri Cauliflower Steak / 26
hand cut chips, mixed leaf garden salad

Market Fresh Fish / MP
please ask staff

Seafood Linguine / 32
calamari, fish, prawns, mussels, chilli, garlic

Bush Inn Burger 180g / 22
Smoked king island cheddar, bacon, lettuce, tomato, onion, pickle
tomato sauce, mustard, shoe string fries

Panko Crumbed Chicken Parmigiana / 26
320G schnitzel topped with fresh napoli, gypsy ham, 3 cheese
blend, shoe string fries, mixed leaf garden salad

From the Grill

red wine jus, mixed leaf salad, hand-cut chips

300g New York Strip / 34

Cape Grim, grass fed

300g T-bone / 40

Cape Grim, grass fed

180g Eye Fillet / 43

26 day aged, Gippsland, grass fed

Alternative sauce options

café de Paris 2.00

horseradish cream 2.00

bourbon pepper sauce 3.00

classic mushroom jus 3.00

SIDES

Summer Caesar Salad / 16

charred baby gem, herbed croutons, poached egg, bacon, parmesan, white anchovies, buttermilk dressing

Broccolini / 10

olive oil, crispy gremolata

Cauliflower Minted Spring Peas and Roasted Pine Nuts / 10

caramelised cauliflower, brown butter olive oil

DESSERT

Spring Fool / 10

lemon poppy tea cake, rhubarb custard, berry compote

Choc Magnum / 10

vanilla ice cream, peanut praline, dark choc, roasted hazelnuts

Toasted Raspberry Marshmallow Cheesecake / 12

sour beer cheesecake, raspberry marshmallow, choc biscuit

Trio of Cheese / 36 (3) 26 (2)

dried fruits, quince, crackers