



ALL DAY DINING

SMALL PLATES

Signature sourdough with butter	7
Pacific oysters, champagne mignonette ^{GF DF}	28/38
Salt & pepper calamari, yuzu mayo ^{DF}	23
Crudites, vegetables, house dip, dukkah ^{GF DF VGM}	21

GRILL

Cape grim striploin 300gm	48
Spiced rubbed spatchcock	35
Fish of the day	36
Twice cooked Berkshire pork belly.....	39

**All items served with green apple
and capsicum chutney, choice of one side
and one sauce**

SAUCES

red wine jus | chimichurri | truffle hollandaise

STOVE

Braised beef cheeks ^{GF}	36
celeriac, maple roast roots, gremolata	
Hand crafted gnocchi	29
wild mushroom, truffle cream	
Vegan risotto ^{GF DF}	26
mushroom and truffle risotto, macadamia, pangrattato	
Prawn linguini	32
Garlic and chilli prawn, linguini, fennel, preserved lemon	

SIDES

Mashed potato ^{GF}	10
Pomme frites ^{GF DF}	10
Rocket, balsamic, pecorino salad ^{GF DFM}	10
Steamed broccolini, extra virgin olive oil ^{GF DF} ...	10

SHARE PLATES

Charcuterie ^{GFM}	35
prosciutto, spicy calabrese, black pudding, pork rilette, pickles, grilled sourdough	
Cheese ^{GFM}	36
king island brie, milawa blue, maffra vintage cheddar, quince, muscatels, lavosh	

SALADS

Albacore tuna caesar ^{GF DFM}	26
bacon, anchovy, bottarga, roe	
All day breakfast salad ^{GF DF VM}	24
quinoa, shaved vegetables, avocado, hummus, poached eggs, lemon oil	
Burrata salad ^{GFM}	27
heirloom tomatoes, caper, raisin & pinenut relish, lavosh	

Fairmont club sandwich	24
smoked bacon, chicken, butter lettuce, tomatoes, aioli, free range egg	
Wagyu beef burger	28
bacon, caramelised onion, butter lettuce, aioli	
Prawn roll	30
butter broiche, celery, old bay	
Margherita pizza	23
basil, san marzano tomatoes, buffalo mozzarella	
Prosciutto pizza	25
rocket, mascarpone, san marzano tomatoes	
Vegan pizza	26
tomato sugo, grilled zucchini, confit garlic, rocket, rosemary	

BUNS & PIZZA

DESSERT

Trio of sorbet.....	14
Apple and caramel garden pot.....	18
Lime tart, macadamias, cream.....	18
Cassata, white chocolate, cherries.....	19