

MENU

APPETISER Olives and house cut cured meats

Sample Lager OR Bleeding Hearts Sauv Blanc

STARTER

Chicken Liver Pate
Chefs Selection Seafood Ceviché
Bruschetta with house-baked sweet bun

Mornington Lager OR Pierre et Papa Rosé

MAIN

Mussels a la Sasa Smoked Trout and fried caper Salad Moroccan Lamb Shank

Rocks Brewing Co. Pale Ale OR Parnasse Syrah

SIDES

Charred Cauliflower Salad
The Best Chips

DESSERT

Chefs selection of local and imported cheese Salted caramel fudge

Bowmore 12yo Scotch OR Frangelico and Lime

