

WELCOME TO THE CAPE KITCHEN

LUNCH FROM 12.00NOON

STARTER PLATES

Freshly baked sourdough , Marinated olives, Olive oil, macadamia, pistachio dukkah (d,v,gfa)	15
Twice Baked Cheese Soufflé , Goats cheese mousse, Marinated beetroot	18
Baby Squid , fried, pickled bull horn peppers, Spanish onion, cos lettuce, Preserved lemon aioli (gf)	24
Skull Island Grilled Prawns , chilli, saffron & lime mayonnaise (gf)	24
Bass Strait Black Mussels , Parsley, Garlic, white wine and cream (gfa)	27
Charcuterie Board , Chefs selection of small goods and cured meats	27

LARGE PLATES

Parmesan and Thyme Gnocchi , Pumpkin puree, Warrigal greens pesto, rainbow chard lemon, roast hazelnuts,	30
Pan Roasted Atlantic Salmon , Leek fondue, Whipped Jerusalem artichoke, roasted tomatoes, salsa verde (gf)	35
Confit Duck Leg , Carrot orange puree, braised Puy lentils and duck Jus (gf)	38
Pork belly , Braised savoy cabbage, caramelized parsnip puree, roasted shallots (gf)	36
Braised Beef cheeks , Horseradish mash, roasted carrots, jus (gf)	42

SIDES TO SHARE

Local Hand Cut Chips , black truffle aioli,	13
Roasted Winter Pumpkin , shadows of blue cheese and fermented garlic (gf)	14
Roasted Brussel sprouts , caramelised onions and confit garlic (gf)	14

Everything you need to create an incredible meal can be found here in Victoria, with a bountiful supply of delicious fresh produce grown, harvested or made within a few hours of wherever you are:

- Bimbadeen Range Eggs
- Chapmans Butcher
- Gippsland Cheese
- Gippsland Mushrooms
- Island Primary Produce
- Kitehaven Olive Oil
- Purple Hen Vineyard
- San Remo Bake House
- Zest Coffee Roasters
- Bass Coast Direct Seafood



Locally sourced, regionally inspired goodness

Please advise staff of any dietary requirements, often we are able to accommodate changes on menu. We may not be able to accommodate menu changes at busy times.

NB - (gf) gluten friendly (gfa) gluten friendly available
(df) dairy friendly (v) vegetarian (vg) vegan