

MENU

ORDER FROM YOUR TABLE AND WE'LL BRING YOUR MEAL TO YOU!

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All public holidays will incur a 15% surcharge.



**(V) VEGETARIAN / (VO) VEGETARIAN OPTION
(VG) VEGAN / (VGO) VEGAN OPTION / (LG) LOW GLUTEN
(LGO) LOW GLUTEN OPTION / (LD) LOW DAIRY / (LDO) LOW DAIRY OPTION**

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.

STARTERS & SHARING

FRESHLY SHUCKED NATURAL OYSTERS (LD, LG) lemon, tabasco	7EA 39 (6) 78 (12)
RUSTIC SKIN ON CHIPS (LD, LG, V, VGO) aioli, sea salt	14
WARM OLIVES (LD, LG, V, VG) citrus, chilli, lemon	10
FOCACCIA GARLIC BREAD (V) café de flinders butter, confit garlic	14
SALT & PEPPERBERRY CALAMARI (LD, LG) lemon mayonnaise, salt bush	24
WHIPPED TARAMA S&V potato cakes, caviar, dill	20
CHARRED BREAD + DIP (LD, V, VG) black carrot hummus, smoky eggplant, toasted seeds	21
FRIED CHICKEN chilli mayo, pickles	23
BURRATA (LG, V) summer squash jam, pumpkin seeds, chardonnay vinaigrette <i>add bread +5</i>	24
KINGFISH CEVICHE (LD, LG) coastal greens, lime, namjim dressing	26
HALF SHELL GRILLED SCALLOPS chilli garlic butter, pangrattato, lemon	24
CORN CROQUETTES (V) harrisa mayo, parmesan	22
STICKY LAMB RIBS (LD, LG) crispy chickpeas, curry leaf, korma mayo	26

CLASSICS

BEER BATTERED ROCKLING (LD)	32
tartare, lemon, rustic chips	
CHEESEBURGER	29
butter lettuce, pickles, herb mayo, rustic chips	
<i>add bacon +5</i>	
PLANT BURGER (LGO, V, VGO)	29
butter lettuce, pickles, herb mayo, rustic chips	
STICKY HONEY CHICKEN BURGER (LGO)	29
green slaw, pickles, mayo, rustic chips	
CHICKEN PARMA	33
smoked ham, sugo, mozzarella, green slaw, rustic chips	
EGGPLANT PARMA (V)	32
sugo, mozzarella, green slaw, rustic chips	
<i>add gravy +3</i>	
CHICKEN SCHNITTY	30
caper salsa, green slaw, lemon, rustic chips	
<i>add gravy +3</i>	
CAESAR SALAD (LGO)	25
broad beans, soft egg, white anchovies, streaky bacon	
parmesan, green goddess, crispy bread	
<i>add fried chicken +7</i>	
<i>add salt and pepperberry calamari +7</i>	

GRILL

350G SCOTCH FILLET (LG)	57
café de flinders butter, green peppercorn sauce, rustic chips	
<i>add prawn cutlets +12</i>	
300G PORTERHOUSE (LG)	45
café de flinders butter, green peppercorn sauce, rustic chips	
<i>add prawn cutlets +12</i>	
250G FLAT IRON (LG)	38
café de flinders butter, green peppercorn sauce, rustic chips	
<i>add prawn cutlets +12</i>	

CAPTAINS TABLE

HALF ROAST CHOOK (LD, LG) broccolini, green garlic puree, chimichurri	38
SEAFOOD LINGUINE (LD) mussels, prawns, split tomato, chilli, garlic, white wine, parsley <i>add bread +5</i>	38
RED SPICED DUCK LEG (LD, LG) red curry peppercorn sauce, flaky bread, herb salad	38
MARKET FISH (LD, LG) chefs garnish	MP
CUMIN SPICED LAMB BACKSTRAP (LG) cucumber, mint, tomato, hung yoghurt, olives, zaatar, dukkah, pomegranate	37
SALT BAKED BEETROOT SALAD (LG, V, VGO) endive, radicchio, labneh, lambs lettuce, cherry balsamic <i>add fried chicken +7</i> <i>add salt and pepperberry calamari +7</i>	26
FLINDERS MUSSELS (LG) chorizo, sugo, garlic, cider, chilli, basil, sourdough <i>add chips +5</i>	30
FLINDERS FISHERMANS BASKET battered market fish, salt & pepper calamari, 2x natural oysters, 2x baked half shell scallops, 2x potato cakes, tarama, caviar, rustic fries, charred focaccia, mignonette vinegar, tabasco, lemon, marie rose, tartare <i>add half lobster +80</i> <i>add full lobster +160</i>	89

SIDES

LEMON & ROSEMARY KIPFLER POTATOES (LD, LG, V, VG) parsley	12
LEAFY GREEN SALAD (LD, LG, V, VG) radish, cucumber, shallot	12
GREEN SLAW (LG) soft herbs, goddess dressing	12
BROCCOLINI (LG, V) burnt butter, toasted grains	12
SALT BAKED BEETROOTS (LG, V, VGO) hung yoghurt, toasted seeds, dukkah	12

DESSERT

BASQUE CHEESECAKE (LG, V) davison plum compote	15
COCONUT SORBET (LD, LG, V, VG) raspberry, mint, lemon	15
HAZELNUT CHOC PARFAIT (V) wattleseed crumb, summer strawberries	15
LOCAL CHEESES (V) quince, wine grapes, lavoche	32

DRINKS

SPARKLING

	120ML	BT
MR MASON SPARKLING CUVÉE BRUT NV Multi Regional, Australia	13	62
ALPHA BOX & DICE TAROT PROSECCO NV Murray Darling, South Australia	14.5	70
FOXKEYS HANGOUT SPARKLING ROSE Mornington Peninsula, Victoria		90
CHANDON BLANC DE BLANC NV Yarra Valley, Victoria	17.5	84
MOET & CHANDON IMPERIAL BRUT NV Epernay, France	27	130
VEUVE CLICQUOT YELLOW LABEL BRUT NV Reims, France		180
RUINART ROSE NV Reims, France		285
DOM PERIGNON BRUT VINTAGE 2013 Epernay, France		595

ROSÉ

	150ML	250ML	BT
HEARTS WILL PLAY ROSE Multi Regional, Australia	13	20.5	62
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE Provence, France			112
PORT PHILLIP ESTATE 'SALASSO' ROSE Mornington Peninsula, Victoria			72
SUD ROSE - MAGNUM, 1500ML Languedoc, France	15	25	135

WHITE

	SM	LG	BT
T'GALLANT JULIET MOSCATO Mornington Peninsula, Victoria	14.5	23	70
DOTTIE LANE SAUVIGNON BLANC Multi Regional, Australia	13	20.5	62
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, South Australia	17.5	28	84
821 SOUTH SAUVIGNON BLANC Marlborough, New Zealand	15	24	72
MANDOLETO PINOT GRIGIO DOC Delle Venezia, Italy	14.5	23	70
PALOMA RIESLING Clare Valley, South Australia	15	24	72
OCEAN EIGHT PINOT GRIS Mornington Peninsula, Victoria			86
INNOCENT BYSTANDER CHARDONNAY Yarra Valley, Victoria	16.5	27	79
STONIER CHARDONNAY Mornington Peninsula, Victoria			82
YABBY LAKE SINGLE VINEYARD CHARDONNAY Mornington Peninsula, Victoria	20	31	90
QUEALY 'POBBLEBONK' FIELD BLEND WHITE Mornington Peninsula, Victoria			82

RED

	SM	LG	BT
COLDSTREAM HILLS PINOT NOIR Yarra Valley, Victoria	16.5	27	79
POLPERRO PINOT NOIR Mornington Peninsula, Victoria			120
MARQUES DE TEZONA TEMPRANILLO Castilla-La Mancha, Spain	14.5	23	70
PARINGA ESTATE 'PENINSULA' SHIRAZ Mornington Peninsula, Victoria	17.5	28	84
PALMETTO SHIRAZ Langhorne Creek, South Australia	15.5	25	74
STUMPY GULLY MERLOT Mornington Peninsula, Victoria			76
SCORPO PINOT NOIR Mornington Peninsula, Victoria			140
HENRY & HUNTER SHIRAZ CABERNET Multi Regional, Australia	13	20.5	62
RED CLAW PINOT NOIR Mornington Peninsula, Victoria	16.5	27	79
EVEN KEEL SYRAH Mornington Peninsula, Victoria			80

COCKTAILS

FRENCH MARTINI	23
vodka, raspberry liqueur, pineapple, lime	
APEROL SPRITZ	20
aperol, sparkling, soda, orange	
LIMONCELLO SPRITZ	20
zozzo estate limoncello, prosecco, soda	
WILD HIBISCUS SPRITZ	20
peach, wild berry, prosecco, hibiscus	
MARGARITA	23
100% blue agave tequila, triple sec, lime, salt	
TOMMY'S MARGARITA	23
100% blue agave tequila, lime, agave	
SPICY WATERMELON MARGARITA	24
100% blue agave tequila, triple sec, agave, watermelon, lime, chilli oil	
ESPRESSO MARTINI	23
vodka, coffee liqueur, little drippa cold drip coffee	
PORNSTAR MARTINI	23
vanilla vodka, passionfruit liqueur, lemon, passionfruit, with a side of sparkling	
AMARETTO SOUR	23
amaretto, starward two-fold whisky, lemon	
COSMOPOLITAN	23
vodka, triple sec, lime, cranberry	
MOJITO	23
white rum, lime, mint, soda	
LONG ISLAND ICED TEA	26
vodka, rum, tequila, gin, triple sec, lemon, cola	
SOUTHSIDE	23
gin, lime, mint, sugar	
PIMMS CUP	23
pimms no.1 cup, lemonade, ginger ale, fruits	
DARK N STORMY	23
dark rum, lime, ginger beer	
NEGRONI	23
london dry gin, campari, vermouth	

NON-ALCOHOLIC COCKTAILS

PORNSTAR NOTINI

15.5

Mabel 0%, Vanilla, Passionfruit, Lemon

NON ALC SPICY WATERMELON MARG

15.5

Mabel 0%, Agave, Lime, Watermelon, Chilli Oil

ON TAP

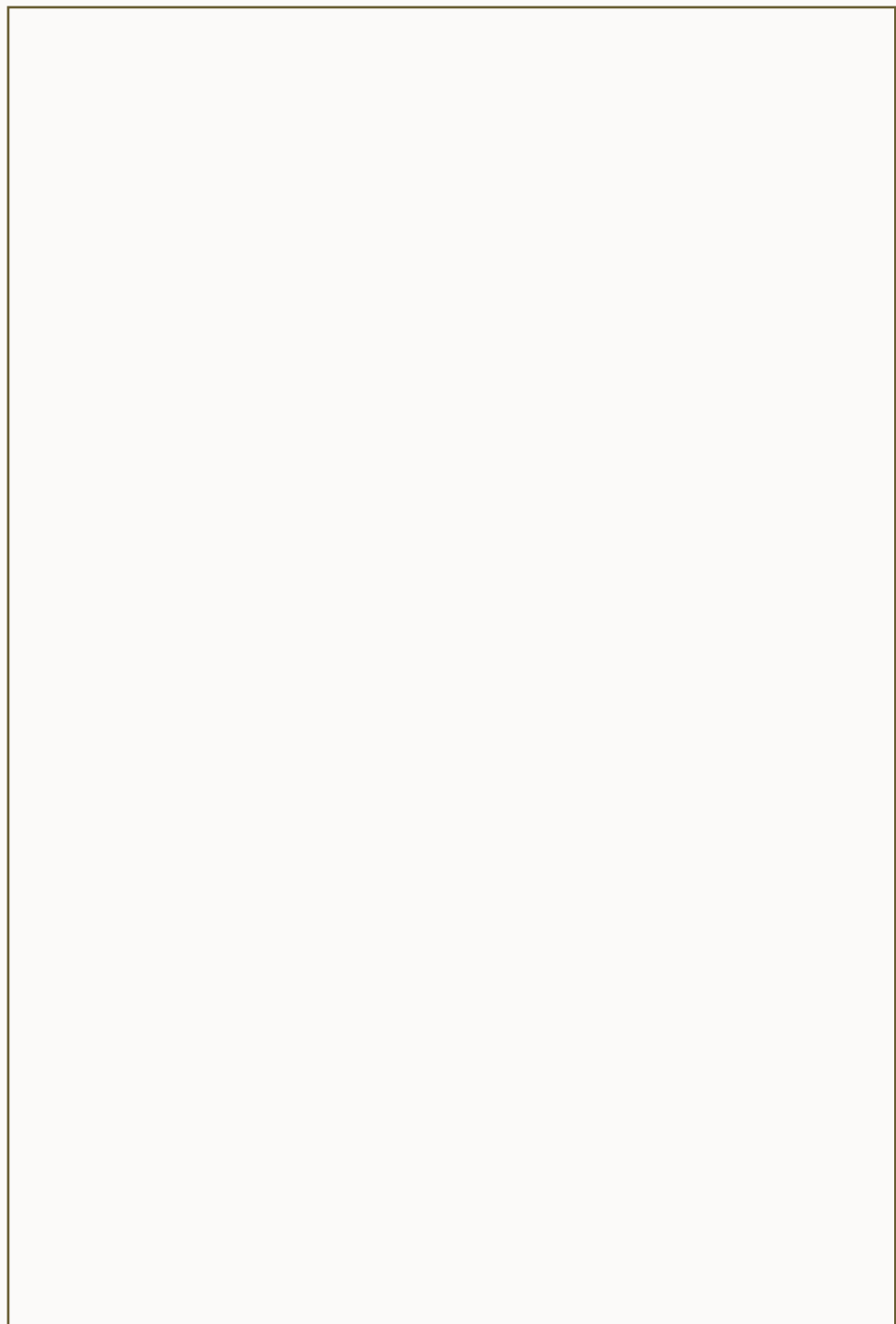
	POT	SCH	PINT	JUG
STONE & WOOD PACIFIC ALE	8	11.8	15.9	31.7
BALTER XPA	8	11.8	15.9	31.7
DEVILBEND LAGER	8.2	11.4	14.9	29.8
CARLTON DRAUGHT	7	10.4	14	27.9
FURPHY REFRESHING ALE	7	10.4	14	28
HAHN SUPER DRY 3.5%	6.6	9.8	13.2	26.3
JAMES SQUIRE GINGER BEER	8.1	12	16.1	32.2
JAMES SQUIRE ORCHARD CRUSH	8	11.8	15.9	31.7

BOTTLES & CANS

BALTER XPA	11.5
CORONA EXTRA	12
GUINNESS	12
TWO BAYS GFB DRAUGHT	12.5
SOMERSBY APPLE CIDER	12.5
SOMERSBY PEAR CIDER	11

NON-ALCOHOLIC BEERS

HEINEKIN 0.0	9
HEAPS NORMAL QUIET XPA	11



WHAT'S ON

JAG THE JOKER

Every Wednesday from 5pm, drawn in the Sports Bar at 7pm

TOOLS DOWN FRIDAY

Order a Friday beverage in the Sports Bar and you'll automatically get entered into our meat tray raffle!

Every Friday from 3pm, drawn at 7.30pm

LIVE MUSIC

Fridays from 7pm

Saturdays from 4pm

Sundays from 3pm

COMMUNITY RAFFLE

Last Friday of every month

Try your luck to win a premium local producers' hamper, a \$100 voucher to spend at your local, or a jug of beer as the runner-up prize.

Tickets start from 5pm at \$5 each, or get 5 for \$40. All proceeds go directly to support the CFA.

Winners announced at 7.30pm

FLINDERS

FH

HOTEL