

(V) Vegetarian (GF) Gluten-Free (GFR) Gluten-Free on request 🍏 Healthy Option (N) Contains Nuts (P) Peanuts (DF) Dairy Free (DFR) Dairy Free on Request (LFR) Lactose-Free on request.
HQ's at Radisson wishes to advise guests with food allergies and/or dietary restrictions for health and religious purposes to advise staff of their restrictions so we can best cater to your needs.
We aim to cater for all dietary requirements wherever possible; however, we cannot guarantee all our products are 100% allergen-free and cannot be held liable for any adverse reactions to the food.
Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans,

SMALL/SHARING

Curings with Accompaniments (DF) (GFR) <i>Served with grilled stone-baked bread and a choice of:</i> Free-range Aurum Poultry chicken & duck and chive terrine, calvados jelly mustard pickle and grilled sourdough Double smoked ham and sweet mustard pickle Hungarian salami and pickled cocktail onion Prosciutto and guindilla peppers Smoked Atlantic salmon and caper berries, lemon <i>Wine pairing: T'Gallant Prosecco</i>	12/18 15 15 17 17
Marinated Mt Zero Olives (Victoria) (V)(GFR)(DF) Served with grilled stone-baked bread <i>Wine pairing: T'Gallant Prosecco</i>	13
Today's House-Made Dip (V)(GFR) Served with grilled stone-baked za'atar bread, roasted cumin and extra virgin olive oil <i>Wine pairing: Black Wallaby Chard Viognier</i>	13
Soup of the Day (V)(GFR) Served with grilled baked sourdough bread <i>Wine pairing: Leo Buring Riesling</i>	13
Charcuterie Board for Two (GFR)(N) Selection of cured meats, Aurum Poultry chicken, duck and chive terrine, artisan cheese, preserves and accompaniments, grilled stone-baked breads, and crackers <i>Wine pairing: T'Gallant Prosecco</i>	42
BBQ-Grilled Quail (GF) Free-range Aurum Poultry butterflied quail, sweetcorn purée, crisp prosciutto disc spicy corn crunch, basil, vincotto <i>Wine pairing: Turners Crossing Shiraz Viognier</i>	19
Pork Belly Bites (GF)(N)(P) Sous vide, golden crispy Victorian pork belly with lime herb salsa, coconut sauce palm sugar peanut praline, and crispy noodles <i>Wine pairing: Black Wallaby Chard Viognier</i>	17/32
Local Marinated Twice-Cooked Heirloom Beetroot and Local Apple Salad(GFR) Autumn sous-vide beetroot, local roasted apples with calvados jelly, avocado crema puffed grains, vincotto, petite herbs Add Free-range Aurum chicken breast 8 <i>Wine pairing: T'Gallant Cape Schanck Pinot Grigio</i>	16/30
Lamb Cotoletta (Each) (DFR) Millawarra free-range lamb cutlet coated in parmesan and herbed breadcrumbs served with Napoli sauce, goat cheese, and crisp basil <i>Wine pairing: Turners Crossing Viognier</i>	17/32
Moule Frites (GFR) Fresh Victorian mussels, herbs, garlic, shallots, white wine crème sauce beer-battered chips, Dijon mayonnaise (GFR) <i>Wine pairing: Turners Crossing Viognier</i>	17/28
Cozze al Pomodoro (GFR) Fresh Victorian mussel pot, white wine, light tomato and chilli marinara sauce pine nut pangrattato, grilled focaccia (GFR) <i>Wine pairing: Turners Crossing Viognier</i>	17/28

LARGER/FAVOURITES

Caesar Salad 🍏 (V)(GFR)	21
Romaine lettuce, 65°C egg, Grana Padano, crisp prosciutto, sourdough croutons and white anchovies	
Add chicken 8 Add smoked salmon 10 Add prawn 12	
<i>Wine pairing: St Huberts Stag Chardonnay</i>	
Chargrilled Marinated Mushroom Burger (GFR)(V)(Vegan Option)	30
Marinated winter mushroom patty, double brie, carrot pickle, beetroot relish avocado crema, lettuce, beer-battered chips, tomato sauce	
<i>Wine Pairing: Black Wallaby Sangiovese</i>	
Wagyu Beef Burger (GFR)	31
Wagyu beef patty, smoked Victorian bacon, creamy blue cheese, carrot pickle ploughman's chutney, milk bun, guindilla peppers, beer-battered chips, tomato sauce	
<i>Wine pairing: The Frederick Shiraz Cabernet</i>	
K-Pop Burger (GFR)	30
Chargrilled Gochujang-marinated free-range Aurum Poultry Victorian chicken breast aioli slaw, kimchi, gochujang mayo, milk bun, beer-battered chips	
<i>Wine pairing: Squealing Pig Sauvignon Blanc</i>	
Fish and Chips (GFR)(DF)	30
Victorian Beer and spiced battered fish (market catch of the day), grilled lemon tartare and beer-battered chips	
<i>Wine pairing: Squealing Pig Sauvignon Blanc</i>	
Chicken, Leek & Mushroom Pot Pie	33
Porcini and roasted winter mushrooms, creamy leek and tarragon gravy, golden thyme, puff pastry, relish, and beer-battered chips	
<i>Wine pairing: Coldstream Hills Pinot Noir</i>	
Porcini Mushroom & Truffle Filled Mezzelune (V)	32
Victorian roasted winter mushrooms, simmered in a creamy white wine sauce Grana Padano, fresh herbs, truffle	
Add free-range Aurum chicken breast 8 Add chorizo 8	
<i>Wine pairing: St Huberts The Stag Chardonnay</i>	
Pappardelle Bolognese (LFR)	32
Rich red wine beef ragu, egg pappardelle, basil, and Grana Padano	
<i>Wine pairing: The Frederick Shiraz Cabernet</i>	
Spaghetti Marinara (DF)	33
Victorian mussels and prawns, simmered in light marinara sauce with saffron fish stock, fresh herbs, lemon	
<i>Wine pairing: Turners Crossing Viogner</i>	
Roast Butternut Pumpkin Risotto (V) (GF)	32
Italian Ferron Carnaroli rice, golden butternut pumpkin sauce, goat's cheese crispy sage, pine nut pangrattato (GFR)	
Add free-range Aurum chicken breast 8 Add chorizo 8	
<i>Wine pairing: Squealing Pig Sauvignon Blanc</i>	
Southern Indian Curry (GFR)(V)	29
Seasonal vegetables braised in fragrant southern gravy with coconut milk served with Indian pickle, basmati rice, papadum, and roti	
Add free-range Aurum chicken breast 8	
<i>Wine pairing: Leo Buring Riesling</i>	
Alleppey Fish Curry (GFR)	34
Market fresh fish poached in fragrant southern gravy with coconut milk served with Indian pickle, basmati rice, papadum, and roti	
<i>Wine Pairing: Turners Crossing Rose</i>	

Victorian Millawarra 300g Lamb Rump (GF)	37
Smoky baba ghanoush, Jerusalem artichoke chips, spiced blood orange sauce, cumin vincotto, petite herbs	
<i>Wine pairing: The Crossing Reserve Shiraz</i>	
Thrice Cooked Tea-Smoked Duck Breast (GF)(DF)	35
Aurum Poultry Moorabool corn-fed free-range duck, crispy skin, slow-cooked heirloom beetroot, blood orange sauce, kipfler potato, native plum	
<i>Wine pairing: Coldstream Hills Pinot Noir</i>	

FROM THE GRILL

All grill items are seasoned with smoked sea salt and served with individual Mac ‘n’ Cheese (provolone, cheddar, Grana Padano), crispy prosciutto, basil, and your choice of sauce.*

Market Fresh Catch of the Day	37
Add beer-battered chips 7	
<i>Wine pairing: Cold Stream Hills Pinot Noir</i>	
Aurum Poultry Free-Range Slow-Grown Chargrilled Chicken Breast	32
Add beer-battered chips 7	
<i>Wine pairing: St Huberts Stag Chardonnay</i>	
200g Grain Merchant Eyefillet	60
Gippsland Vic Black Angus, Pasture fed MBS 2+	
Add prawns 12 Beer-battered chips 7	
<i>Wine pairing: The Crossing Reserve Shiraz</i>	
Cut of the Day, Chefs’ Choice	MP
From Australia’s leading producers and farmers	
Add beer-battered chips 7	
<i>Wine pairing: Pepperjack Cabernet Sauvignon</i>	
Victorian Millawarra 300g Lamb Rump (GF)	37
Add beer-battered chips 7	
<i>Wine pairing: Seppelt The Drives Shiraz</i>	

Choice of Sauce*

Pink peppercorn, creamy mushroom, peri-peri, tartare, lemon herb butter

Add mustard 2 (Choice of mustard: Dijon, whole grain, hot English)

SIDES

Garlic bread Grain Emporium rosemary focaccia, confit garlic butter (GFR)	10
Mac ‘n’ Cheese Provolone, cheddar, Grana Padano, crispy prosciutto, basil	12
Seasonal garden salad (V)	10
Seasonal vegetables (V)	10
Side of jasmine rice furikake (V)	6
Beer battered chips and tomato sauce (GFR)	7/12
Wedges with sour cream and sweet chilli	7/12

DESSERTS

Ice Cream and Sorbet trio with Anzac crumb (GFR)	15
Apple Crumble (GFR)(V) <i>pair with Baileys</i>	16
Spiced Victorian apples, Anzac crumble topping, vanilla bean ice cream	
Chocoholic (N) <i>pair with Frangelico Amaretto</i>	17
Dark chocolate sponge cake, Bailey’s cocoa nib mousse, chocolate mirror glaze pistachio ice cream, freeze-dried raspberries, coulis, pistachio crumb	
Sticky Date (V) <i>pair with Valdespino - Pedro Ximénez Sherry</i>	16
Decadent butterscotch sauce, vanilla ice cream and candied orange	