

TO BEGIN

Panzanella di Barbabietole (V) \$15

Heirloom tomato, candy beet, sourdough crouton, Spanish onion, fresh picked basil, 'Camillo' olive oil

Anatra Al Miele (GF) \$16

Honey duck, licquorice, red wine gel, shaved sprout and pancetta

Arancini \$16

House made arancini, bocconchini, Red pepper gel, fresh picked basil

SOMETHING SUBSTANTIAL

Pappadelle e fagioli (V) \$26

Pappedelle, tomato, soffritto and cannellini beans

Elicoidali Funghi, Piselli, Finocchio Marinato \$26

Elicoidali pasta, mushroom, pea, bacon and cream sauce, pickled fennel (GFA)

SOMETHING DIFFERENT

Pesce Del Giorno \$34

Market fresh fish of the day
Ask your service team for today's special

Risotto Del Giorno \$30

Risotto of the day
Ask your service team for today's special

FROM THE GRILL

MANZO - Beef \$43

300g 'Little Joe' Striploin (marble 4-7)
Served with Rocket, raw sprout, berry and pickled fennel salad

Add Your Sauce

Cultured butter, Salsa Verde, Mushroom jus, Olive tapenade, green peppercorn jus

FOR THE LITTLE ONES

Beefy Tomato Ragu with linguini worms \$13

'Boomtime' fried chicken, Fries and salad \$13

'Gone Fishing' Fish and chips \$13

Awesome piggy slider with chippies and cheese \$13

TO FINISH

Chocolate Nemesis \$15

Baked chocolate mousse, Saffron ice cream, berries

EXTRAS

Crostini con pesto e formaggio di capra \$12

Toasted 'La Madre' potato sourdough, house made basil pesto, Persian feta

Insalata Mista \$10

Sauteed cavalo nero, rainbow chard, green beans, fennel and lemon dressing (GF, V)

Roasted heirloom vegetables \$10

Heirloom carrots, young parsnip and turnip, 'Surfcoast' honey, gremolata

Beer battered fries \$9

with Aioli and dukkah

**Room Service is open everyday
from 17:00 till 21:00
\$6 delivery charge
Phone Number 9764**

Please notify your service team should you have any specific dietary requirements
(GF) = Gluten free (V) = Vegetarian

— THE —
LARDER
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BEERS

LOCAL AMAZING BEER

Prickly Moses Otway Ale	Barongarook	10
Prickly Moses Summer Ale,	Barongarook	10
Prickly Moses Pilsner ORGANIC,	Barongarook	10
Prickly Moses Stout	Barongarook	10
Rogue Wave Moby	Aireys Inlet	10
Rogue Wave Cranky Mrs (IPA)	Aireys Inlet	10

BOTTLE BEER

Fat Yak	(Pale Ale)	9.5
Lazy Yak	(Pale Ale)	9.5
Becks	(Lager)	8
Crown Lager	(Lager)	8
Cascade Stout	(Stout)	8
Corona	(Pale-Lager)	9
Pacifico Clara	(Pilsner)	9
Carlton Dry	(Lager)	8
Pure Blonde	(Lager)	8
Redback	(Wheat Beer)	9

CIDER

Pure Blonde Apple Cider	8
Dirty Granny Apple Cider	9
Bulmers Pear Cider	8

THE LARDER MENU

Our menu captures the seasons finest produce and presents it at its very best. We are so fortunate that the Lorne and greater surf coast region is home to some of Victoria's premier food producers and wine growers.

Our job as chefs is to present these amazing ingredients at their very best.

Where possible we source locally grown and artisan produce from Geelong and the surf coast. Our meat is locally sourced from the Otway and Bellarine peninsula featuring products from ethically farmed animals that are pasture fed and raised hormone free.

Our menu bares its roots at the very heart of Italian cuisine—big strong flavours, bold natural colours all cooked with love and passion.

THE LARDER MANTRA LORNE

A love of amazing food that makes you feel happiness.

— THE —
LARDER

WINES

LITTLE WINES (187ml)

Oxford Landing Merlot	8
Oxford Landing Sauvignon Blanc	8

BOTTLES (750ml)

2017	Cockfighter 's Ghost	Shiraz	40
2015	West Cape Howe Cape to Cape	Shiraz	42
2014	Austins & Co. Crue Syrah	Shiraz	56
2015	Bellbrae Estate Longboard	Shiraz	58
2015	Brown Magpie Single Vineyard	Pinot Noir	55
2012	Robert Oatley 'Finisterre'	Pinot Noir	85
2013	Vinum	Cab Sauv.	46
2016	Rymill The Yearling	Cab Sauv.	48
2014	Cockfighter's Ghost Reserve	Cab Sauv.	65
2017	Audrey Wilkinson	Rosé	38
2016	Twin Island	Sauv. Blanc	44
2017	Bellbrae Longboard	Sauv. Blanc	52
2016	Wallflower	Riesling	40
2015	Audrey Wilkinson	Chardonnay	43
2014	Brokenwood Indigo Vineyard	Chardonnay	110
2016	Oakridge - Over the Shoulder	Pinot Grigio	50
NV	Mortar & Pestle	Brut	36
NV	Taltarni T Series	Brut Victoria	48