



SUMMER DINING MENU

STARTERS

Main Ridge Marinated Olives Lievito sourdough (v)	8
Pan Fried Saganaki roquette leaves, half lemon (v gf)	16
Caprese Salad ox heart tomatoes, buffalo mozzarella, micro basil, vincotto (v gf)	16
Pacific Oysters shallot and red wine dressing (1/2 doz or 1 doz) (gf)	18 32
Risotto asparagus, garden pea, prosecco, parmesan (v gf)	18
Calamari summer leaves, citrus aioli, lemon (gf available)	18
Charcuterie prosciutto di parma, capocollo, venison calabrese chicken and fig terrine, cornichons, caperberries, tomato relish, grilled bread	26

PIZZAS

Margherita Pizza napoli, bocconcini, fresh picked basil (v)	20
Wild Mushroom Pizza napoli, bocconcini, truffle oil, mozzarella (v)	23
Add Prosciutto di parma	4

Dining with Damm Fine Food

Daily 12pm – 3pm & 6pm-9pm



SUMMER DINING MENU

MAINS

Beer Battered Fish and Chips tartare, chips and salad	32
Smoked Chicken Salad fennel, nectarine, summer leaves, cucumber, pepitas	24
220gm Grass Fed Eye Fillet asparagus, rocket, lemon, jus (gf)	42
Australian Crab Linguine cherry tomato, baby capers, lemon, garlic, chervil	36
Vegetarian Linguine kale, cherry tomato, baby capers, lemon, garlic, chervil (v)	28
Atlantic Salmon skordalia, shaved daikon, pomegranate, lemon (gf)	36
Confit Duck Leg spiced pumpkin puree, wilted spinach, jus (gf)	38
Risotto asparagus, garden pea, prosecco, parmesan (v gf)	26
Calamari summer leaves, citrus aioli, lemon (gf available)	26
Dromana Bay Mussels spicy chorizo, smoky tomato napoli, garlic, parsley (gf)	26

SIDES

Broccolini asparagus, almonds, lemon oil (v gf)	12
Ancient Grains Persian feta, parsley, pomegranate (v)	12
Green Salad radish, soft herbs, vinaigrette (gf)	9
Beer Battered Fries aioli (v)	9

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SUMMER DESSERT MENU

DESSERT

White Chocolate & Vanilla Tart fresh berries, citrus crème fraiche (v)	17
Mango Maple Semifreddo poached nectarine, meringue crumb (v gf)	16
Dark Chocolate Olive Oil Mousse rosemary praline, vanilla bean ice cream (v gf)	16
Classic Cannoli Lemon curd, macerated oranges, pistachio crumbs	15

CHEESE

Boatshed Cheese Plate fruit paste, pear, lavosh	24
Sun Smoked Cheddar, Beach Box Brie, Black Pearl Goats Cheese (v)	

ESPRESSO

Espresso Martini vodka, Kahlua, sugar syrup, shaved chocolate	16
Affagato double shot espresso with vanilla bean ice cream	16
add Kahlua or Frangelico	6
Espresso Coffee	4.5
Teas	4
Hot Chocolate	5

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