



A taste of Northside
DINING MENU

FIVE COURSE CHEFS SELECTION, SERVED SHARING | \$69 PER PERSON*

ADD WINE PAIRING | FIVE HALF POURS, PAIRED BY OUR SOMMELIER FOR EACH COURSE | +39

2 COURSE, INDIVIDUAL CHOICE (+\$10 DESSERT OPTION) | \$49 PER PERSON

(CHOICE OF SMALL PLATE AND LARGE PLATE PER PERSON PLUS SIDES TO SHARE FOR TABLE)

BOTTOMLESS SMALL PLATES | \$49 PER PERSON*

ADD BOTTOMLESS WINES FOR \$49

SNACKS

OYSTERS, GRILLED, SOY + MIRIN DRESSING / OR / NATURAL, MIGNONETTE | \$5 EACH OR ½ DOZ FOR \$24

BRAISED OLIVES, ORANGE, HERBS | VG GF | 9

HOUSEMADE FOCACCIA, SALT BUSH BUTTER | V | 12

SMALL PLATES

HUMMUS, NATIVE HERB DUKKAH, SUMAC, CROUTONS | VG GFO | 15

BARRAMUNDI CEVICHE, CONFIT GERALDTON WAX, FINGER LIME CAVIAR | GF | 15

HEIRLOOM TOMATO STACK, ITALIAN SALSA, BOCCONCINI, BASIL OIL | VGO GF | 15

BRAISED BEETROOT, BEETROOT PUREE, PICKLED PEAR, LIME OIL | VG GF | 15

FRIED POTATO SKINS, CASHEW CREAM, SMOKED PAPITAS, CHIVES | VG | 15

BEEF BRISKET CROQUETTE, RED WINE REDUCTION | 15

KANGAROO RAGU RAVIOLO, BUSH TOMATO RICCOTA, ROO TAIL JUS | 15

CRISPY PORK BELLY, SHERRY GLAZE, APPLE PUREE, FRESH APPLE | GF | 15

SIDES

CHIPS, THYME + GARLIC BUTTER, PARMESAN, GARLIC AIOLI | VGO | 15

ROAST POTATO, CONFIT GARLIC, ROSEMARY | VG GF | 15

GREEN BEANS, LEMON GARLIC VINAIGRETTE | GF VG | 15

LARGE PLATES

200GR EYE OF RUMP (MS2+ GRASS FED), CHIPS, RED WINE JUS | GFO | 45

AUSTRALIAN RAINBOW TROUT, DILL AND MUSTARD CREAM, BRAISED FENNEL | GF | 38

PRESSED LAMB SHOULDER, MUSTARD + MINT JUS, POMME PURÉE, PANGRATTATO | GFO | 37

HOUSEMADE MUSHROOM SCHNITZEL, SAUTEED CABBAGE, MUSHROOM JUS | VG | 35

DESSERT

STICKY DATE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM | 16

DARK CHOCOLATE MOUSSE, SALTED CARAMEL, MALT CRUMBLE | V GFO | 16

LEMON MYRTLE GRANITA, WHITE PEACH PARFAIT | VG GF | 16

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | O OPTIONAL

*CONDITIONS APPLY, ASK STAFF FOR FURTHER INFORMATION. WHOLE TABLE MUST PARTICIPATE



WINES

By the glass

SPARKLES | BY THE GLASS

BOX GROVE, PROSECCO | 14 | 62

NAGAMBIE, VIC - 2024

AROMA: GREEN APPLE + WHITE BLOSSOM

PALATE: LEMON CORDIAL + BRIGHT LIME

WELSHMANS REEF, ROSE PET NAT | 15 | 64

BENDIGO REGION, VIC - NV

AROMA: PINK APPLE + RASPBERRY LEAF

PALATE: SOUR CHERRY + RUBY GRAPEFRUIT

WHITES | BY THE GLASS

CRABTREE ESTATE, RIESLING | 15 | 64

CLARE VALLEY, SA - 2025

AROMA: RESIN + LIME SKIN

PALATE: LEMON SQUASH + CITRUS SOUR

BOX GROVE, GARGANEGA | 14 | 64

TABILK, VIC - 2023

AROMA: WHITE PEACH + APPLE SKINS

PALATE: SPICED PEACH + LEMON JUICE

ST LEONARDS, PINOT GRIS | 15 | 64

WAHGUNYAH, VIC - 2025

AROMA: SPRING FLORAL + RIPE PEAR

PALATE: LEMON + GREEN MELON

MOONRISE, FIANO VERMENTINO | 15 | 64

MURRAY DARLING, VIC - 2025

AROMA: LEMON CURD + CHAMOMILE

PALATE: STONE FRUITS + GREEN APPLE

BLOODMOON, CHARDONNAY | 16 | 68

SUNBURY, VIC - 2025

AROMA: NOUGHART + APPLE STRUDLE

PALATE: GREEN APPLE + CASHEW CREAM

FORTIFIED | BY THE GLASS

SYMPHISARCH AMBER WINE (75ML) | 14

YARRA VALLEY, VIC - 2024

AROMA: BURNT ORANGE + YELLOW FLOWERS

PALATE: CANDIED FRUIT + MARMALADE

SMALLFRY PEDRO XIMENES (75ML) | 14

BAROSSA VALLEY, SA - NV

AROMA: ALMOND + SWEET TEA

PALATE: CREAMY HONEY + WALNUTS

PENNYWEIGHT MUSCAT (75ML) | 16

RUTHERGLEN, VIC - NV

AROMA: SULTANAS + DRIED APRICOT

PALATE: TOFFEE + CITRUS ZEST

PENNYWEIGHT RUBY RESERVE (75ML) | 16

RUTHERGLEN, VIC - NV

AROMA: BLACKBERRY + PRUNES

PALATE: SUGAR PLUM + GRILLED NUTS

ORANGE | BY THE GLASS

ALAS KLAR, ENERGETICO (ORANGE) | 13 | 60

ARINTO

RIVERLANDS, SA - 2024

AROMA: ORANGE BLOSSOM + ORANGE SKINS

PALATE: BRIGHT APRICOT + DRIED KUMQUAT

ROSE | BY THE GLASS

VINO INTREPIDO NEGROAMARO ROSÉ (DRY) | 14 | 62

NAGAMBIE LAKES, VIC - 2023

AROMA: APPLE SKIN + RED BERRIES

PALATE: BRIGHT CHERRY + RUBY GRAPEFRUIT

RED | BY THE GLASS

ROTATING CHILLED RED | 13 | 60

ASK YOUR SERVER FOR TODAYS OPTION

ROS RITCHIE, PINOT MEUNIER | 15 | 68

MANSFIELD, VIC - 2022

AROMA: BOUQUET OF ROSES + FOREST FLOOR

PALATE: RASPBERRY JUICE + DARK CHERRY

FIN WINES, PINOT NOIR | 17 | 72

YARRA VALLEY, VIC- 2025

AROMA: RED BERRIES + BLACKCURRANTS

PALATE: RIPE CHERRIES + COLA NUT

UNICO ZELO, NEBBIOLO BARBERA | 15 | 68

CLARE VALLEY, SA - 2025

AROMA: AMARO + GENTLE SPICE

PALATE: CARDAMOM + BRIGHT PLUM

SILENT NOISE, PRIMITIVO | 16 | 70

MCLAREN VALE, SA - 2022

AROMA: CHERRY DANISH + FRANGIPANE

PALATE: BLACK CHERRY PIE + KALAMATA OLIVES

ST LEONARD, SHIRAZ | 16 | 70

RUTHERGLEN, VIC - 2022

AROMA: BLACKBERRY BUSH + GREEN PEPPER

PALATE: MULBERRY + BLACK CURRANT

WELSHMANS REEF, DURIF | 13 | 60

BENDIGO REGION, VIC - 2022

AROMA: BLACKBERRY JAM + ALLSPICE

PALATE: BLACK CURRANT + RIBENA CORDIAL

FLIGHTS | WINE + GIN

CAN'T DECIDE?

FLIGHTS INCLUDE 3 SAMPLES, WITH TASTING NOTES.

WHITE WINE FLIGHT | 3 X 75ML | 25

RED WINE FLIGHT | 3 X 75ML | 25

← CRISP + FRESH

TEXTURED →

↑ LIGHT BODIED

↓ FULL BODIED