

S T A R T E R S

Provincial soup with wood-fired flat bread	10.5
Wood roasted Hervey Bay scallops, cauliflower and cumin crust	16
Warm beetroot and lentil salad, marinated fetta, walnuts and burnt honey dressing	13
Marinated and crumbed South Australian king prawns, aioli and petit salad	17
Confit Otway pork belly, apple puree, fennel and herbs	14

M A I N S

House made gnocchi, pan-fried with mushrooms, basil and parmesan	25.5
Wood roasted sustainable market fish with Provincial vegetables and fennel infused oil (please see specials board)	MP
The 'Prov' cassoulet with confit duck leg, cotechino sausage and braised white beans	31
Flathead tail roasted on the bone, butternut pumpkin, baby onions and salsa verde	27

B E E F S E L E C T I O N

Our beef, sourced from Hopkins River, is organic and the only beef in Victoria with a zero carbon footprint.

Prime cut special (please see specials boards)	MP
12hr slow-cooked beef spare ribs, honey, garlic, chilli and mash potato	26
300g Dry aged scotch fillet [ms2+], hand cut russet potatoes, and Béarnaise sauce	36.5

S I D E S

Hand cut chips with aioli	9.5
Mashed potato	8
Buttered Brussels sprouts and bacon	7.5
Cos lettuce salad	8
Sautéed broccoli with garlic and chilli	8

D E S S E R T

Chocolate fondant with vanilla ice cream	11.5
Warm pear and almond custard tart	9.5
Vanilla cheesecake with mixed berry sorbet	9
Citrus curd tart with clotted cream	10
Classic Provincial Tiramisu	12.5
Double chocolate & walnut brownies with ice cream	8.5
Hand made Provincial chocolate truffles (3)	4

FORTIFIED & DESSERT WINES	<i>60ml</i>	
Mc William's Hanwood Port 10yo	5.00	
Galway Pipe Port 12yo	7.00	
Penfolds Club Reserve Aged Tawny Port	7.00	
Penfolds Bluestone 10yo Tawny Port	7.00	
Tio Pepe Fino Sherry	5.50	
Rymill June Traminer '07	8.00	35.00
De Bortoli 'Noble One' Botrytis Semillon '07		42.00