



MENU



ENTREE

ARTISANAL CHARCUTERIE *FOR TWO* (GF AVAILABLE) 42

Local cheeses selection, house-made dips, cured meats, marinated olives, pickled vegetables, apple chutney, and rosemary garlic sourdough crisps.

GIPPSLAND ANGUS STEAK TARTARE (DF | GF) 28

Gippsland Angus in our steak tartare, with capers, coriander, mustard, garlic, eschalots, 65 degree egg yolk, beetroot crisps, saffron oil, and a touch of freeze-dried rhubarb.

FROM THE EARTH'S BOUNTY (VG | GF) 24

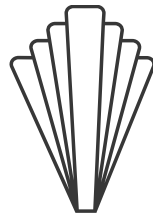
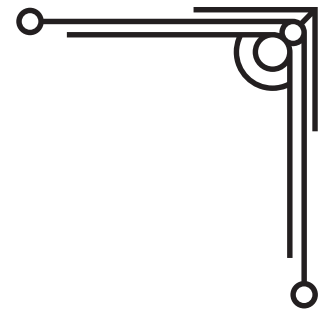
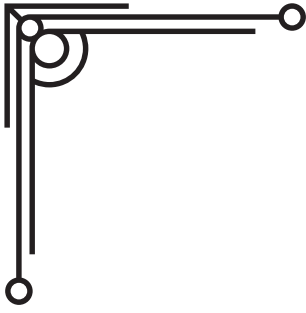
Indulge in nature's best with cauliflower celeriac puree, rosemary polenta, fried enoki mushrooms, avocado foam, and beetroot crisps.

WILD MUSHROOM ARANCINI (V|GF) 23

Wild mushroom, black garlic arancini, with house made apple chutney.

KINGFISH CEVICHE (GF) 26

Fresh kingfish, compressed cucumber, native finger limes beetroot crisps avocado lime foam freeze dried raspberries.



MAIN

SEAFOOD FEAST *FOR TWO* (GF) 165

A seafood experience with our Hot and Cold Seafood Platter.

Cold: 4 fresh Tasmanian oysters with a zesty lemon vinaigrette and finger limes, succulent steamed local prawns, kingfish ceviche, and Morton Bay bug.
Hot: Local lobster adorned with mornay sauce, lemon pepper flash fried calamari, lemon garlic butter grilled prawns, special crumbed flathead tails, and 4 delectable oysters Kilpatrick.

MARKET FRESH PAN-SEARED FISH (GF) MP

Pan-Seared Market Fish, perfectly seared and served with a creamy avocado edamame bean puree. Accompanied by a charred lemon, fennel, apple, and sesame salad, tarragon-infused polenta chips, and a beetroot coral.

SLOW COOKED BEEF CHEEK (GF) 42

Slow cooked south gippsland beef cheek, pomme puree, apple remoulade, freeze dried cherries and salsa verde

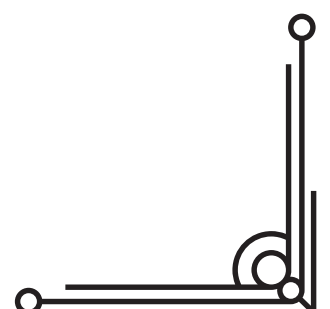
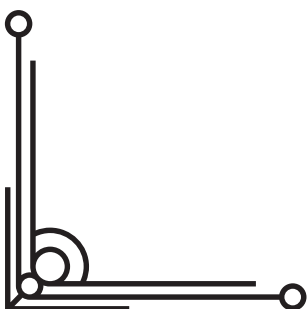
SOUTH GIPPSLAND FILLET MIGNON (GF) 62

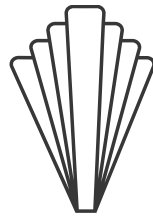
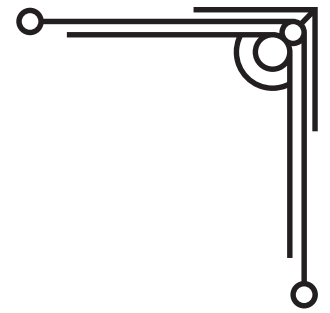
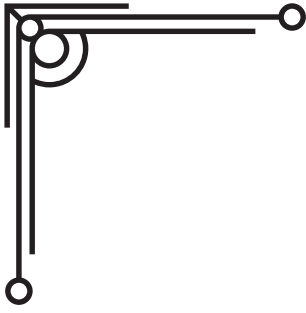
200g South Gippsland Angus Fillet mignon, garlic and thyme butter. Served alongside charred greens, twice-cooked duck fat chats, and a rich jus.

*Served medium rare unless advised otherwise

** add grilled local prawns **8**

EZRA
RESTAURANT & BAR





MAIN

FREE-RANGE PORK CUTLET (GF) 42

Dijon macadamia crust pork cutlet, fennel apple puree, braised eschalots, honey-roasted petit carrots, green mango, corella pear jell, jus sauce. Finished with freeze-dried apple.

JUICY GIPPSLAND LAMB RACK (GF) 60

Gippsland 4-point Lamb Rack, roasted with garlic and herbs, served with pea and mint puree and confit duck fat potato stack, house made dukkah and red wine jus.

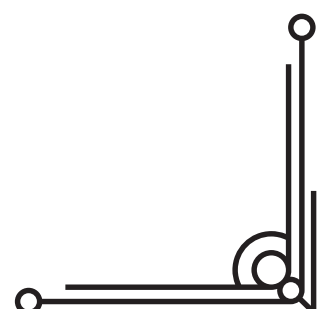
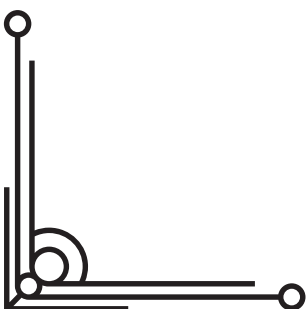
PROSCIUTTO-WRAPPED POLLO (GF) 38

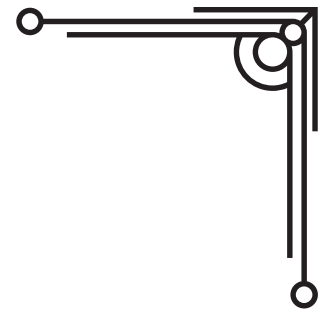
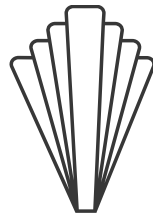
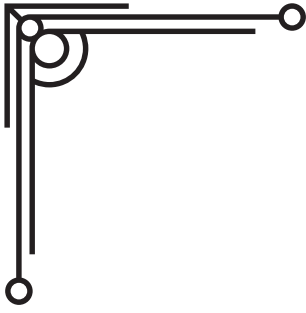
Free-range chicken breast stuffed with creme cheese, spinach, and sundried tomatoes, wrapped in prosciutto. Served with chicken farce, roast cauliflower, dijon mustard sauce. Garnished with freeze-dried raspberry.

BRISKET RAGU 32

Slow cooked south Gippsland brisket, papparedelle pasta, chimi churri, house made sugo, spinach and Parmegiano Reggiano

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MAIN

CONFIT DUCK LEG RISOTTO (GF) 42

Experience the succulence of confit duck leg risotto, with fennel, garlic, Swiss brown and porcini mushrooms, edamame beans, and a cara cara orange glaze.

WILD MUSHROOM RISOTTO (VG | GF) 37

Indulge in the earthy richness of our Wild Mushroom Risotto, seasoned with thyme, garlic, onion, kale and asparagus. Topped with Parmigiano Reggiano, and a drizzle of truffle oil.

SIDES

Compliment your main course with our delectable sides.

TWICE COOKED DUCK FAT POTATOES (GF | DF)

17

SHOE STRING FRIES, HOUSE MADE CONFIT AIOLI (GF)

13

CHARRED GREENS, TOASTED ALMONDS, FIG GLAZE (GF | VG)

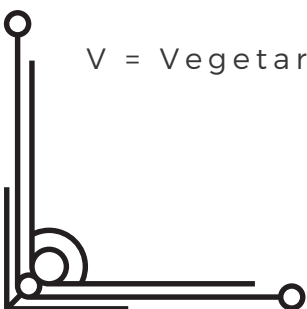
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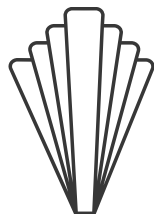
TUSCAN SALAD WITH HEIRLOOM TOMATOES, PICKLED SPANISH ONION, BASIL OIL, BOCCONCINI, AND FIG GLAZE (GF | DF)

19

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free

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DESSERT

HOUSE-MADE TIRAMISU (V) 26

Baileys and Kahlua Tiramisu, raspberry whipped cream, shaved chocolate.

POACHED PEAR (GF | VG) 18

Our poached Bosc Pear. Nestled in an almond crumble, served with cinnamon vanilla whipped coconut cream, a medley of fresh berries, apple gel, and smashed freeze-dried rhubarb.

MOUSSE DUO (GF) 24

Layers of our dark and milk chocolate mousse with mixed berry compote, honeycomb, freeze-dried cherries, and garnished with lemon balm.

(Chocolate locally sourced in Carrum Downs | Mornington Honey)

CHEESE PLATTER 28

A selection of local soft and hard cheeses, quince paste, house made chutneys and lavosh.

AFFOGATO (GF) 18

A traditional Italian dessert, composed of coffee shot, vanilla ice cream and your choice of Frangelico, Baileys, Kahlúa or Amaretto.