

LUNCH

Neapolitan, prosciutto, pancetta and provolone pannini	14
Brisket, green tomato and smoked mozzarella pannini	18
Asparagus, green pea and ricotta pannini (V)	14
Oysters natural appellation (GF,DF)	5ea
Warm olives with orange zest (V+,GF,DF)	11
Josper calamari (GF,DF)	19
<i>Josper grilled calamari with salmoriglio</i>	
Salumi board	32
Caramelised onion and taleggio bruschetta	15
Braised lamb cigars in Brik pastry, charred onion soubise.	19
Nduja croquettes lemon aioli	15
Sardines Crostini (DF)	19
<i>Radish, dill pickle, tomato, mayonnaise</i>	
3 cheese and herb omelette (V,GFO)	21
Grilled jumbo scampi (GF,DF)	24
<i>Apple and chive salad</i>	
Ancient grain salad (VO,DFO)	19
<i>Goats curd, pomegranate, broad beans, peas, Sicilian olives, preserved lemon</i>	
Cauliflower salad (V+,GF)	21
<i>Spice crusted cauliflower salad, cruschi, crisp kale, pumpkin</i>	
Goat's cheese souffle (V)	23
<i>Twice baked goat's cheese souffle, roasted and pickled beets</i>	
Tuna niçoise (GF)	21
<i>Tuna, green beans, cherry tomatoes, olives, kipfler potatoes, mustard dressing</i>	
Salmon ballotine (GF,DF)	27
<i>Poached Big Island Bay salmon ballotine, sauce vierge</i>	
Pork schnitzel	34
<i>Served with potato salad, green beans</i>	
Lyonnais cassoulet (A dish that can be shared) (GFO,DF)	42
<i>Confit duck leg, Lyonnaise sausage, Toulouse sausage and white beans</i>	
Caldaria de peixe (GFO,DF)	42
<i>Portuguese fish stew mussels, cuttlefish, prawn, market fish, tomato charred bread</i>	
Cazuelas de cordero (A dish that can be shared)	42
<i>Braised lamb shank pie</i>	
Porterhouse 250g (GF,DF)	38
<i>O'Connor grain fed Angus porterhouse with bordelaise sauce and pomme frites</i>	
550g T-bone, red wine jus (A dish that can be shared) (GF,DF)	59

DESSERT

Vanilla and raspberry sherbet bomb, chocolate crumb	24
Lemon meringue (GF)	9
Passionfruit soufflé, vanilla bean ice cream	22
Chocolate tart with farmhouse sour cream	16
Basque cheesecake, strawberry and amerena cherry compote (GF)	16
Neapolitan semifreddo (GF)	18

CHEESE PLATE

Served with house breads and condiments 50g

Extra Testa Reggiano - unpasteurised cow's milk	20
Tintenbar Triple Cream - soft white mould cow's milk	20
Berrys Creek Riverine Blue - buffalo milk	20
Bay of Fires clothbound cheddar - semi hard cow's milk	20
Selection of 3 cheeses	32

RAFAELS

EAT + DRINK

MANGIARE | COMER | MANGER | EAT

COCKTAILS

All Day Breakfast	22
<i>Orange tequila, passionfruit & marmalade</i>	
El Presidente	18
<i>A splendid mix of white rum, vermouth & orange liqueur</i>	
Pineapple Sunrise	16
<i>Tequila & pineapple</i>	
Passion of Montenegro	20
<i>Vodka & amaro with passionfruit & lime</i>	
Martin's Martini	19
<i>A refreshing martini comprised of gin, orange & mint</i>	
Apple Smash	20
<i>Vodka, frangelico & apple</i>	

TAP BEER

Peroni 400ml	13
Carlton Draught 425ml	10
Mountan Goat Steam Ale 425ml	12
4 Pines Pale Ale 425ml	12
Goat Lager 425ml	11
Balter XPA 425ml	12
Balter Hazy IPA 425ml	12
Estrella Damm Mediterranean Lager 425ml	10
Pirate Life South Coast Pale Ale 425ml	11
Dainton Flamingo Pink Lemonade Sour 425ml	10

PACKAGED

Brookvale Union Ginger Beer 330ml	11
Aqua Boogie Hard Seltzer Pineapple Mango 355ml	10
Balter Captain Sensible 375ml	9
Peroni Leggera 330ml	8
Corona Extra 355ml	9
Stella Artois 330ml	9
Heineken 330ml	9
Moritz 330ml	9
Peroni Red 330ml	8
Birra Messina 330ml	9
Birra Moretti 330ml	8
Melbourne Bitter 750ml	16
Deeds Double Time Hazy Pale 375ml	10
Panhead Super Charge APA 355ml	11
Hargreaves Hill ESB 330ml	12.50
4 Pines Nitro Stout 330ml	10
Dainton Blood Orange NEIPA 355ml	12
WOTW Johnny Smoke Porter 355ml	11

COFFEE & TEA

The Espresso Mariato	5
Espresso shot	4
Latte 9oz	5
Monista Tea Co.	6
<i>Amsterdam Breakfast Camomile On The Nile Very English Breakfast</i>	
<i>French Earl Grey Persian Mint Oriental Garden Green Tea</i>	
<i>Matilda's Lemongrass & Ginger</i>	
Chai tea latte with soy milk pot	8

COLD DRINKS

Fresh Juice 425ml	6
San Pellegrino mineral water & Aqua Panna 1 ltr.	9
San Pellegrino flavoured drinks	6
<i>Chinotto Aranciata Rossa Limonata Pompelmo</i>	
Soft Drinks	5
<i>Coke Zero Lift Dry ginger ale Tonic water Soda water</i>	

SPARKLING & CHAMPAGNE		G	B
2013	Yarrabank Cuvee Pinot Noir. Yarra Valley. Vic		85.00
NV	Holly's Garden Uber Brut Methode Champenoise. Whitlands. Vic	16.00	70.00
NV	Moondarra Pet Nat Rose. Whitlands. Vic		70.00
NV	Canevel Extra Dry DOCG Prosecco. Veneto. It	16.00	69.00
2016	Terrazze dell Etna Brut Rose. Sicily. It	22.00	120.00
NV	JM Sélèque Solesence. Champagne. Fr		148.00
NV	Pommery Brut Royal. Reims. Fr	24.00	140.00
NV	Pommery Brut Royal Rose. Reims. Fr		180.00
NV	Jacquesson Cuvee 743. Champagne. Fr		220.00

SHERRY

Solera	Delgado Zuleta La Goya Manzanilla Palomino Sanlúcar de Barrameda. Sp	11.00	46.00
Solera	Gutierrez Fino del Puerto Palomino Puerto de Santa Maria. Sp	12.00	50.00
	Romate Palo Cortado "Regente" Palomino Jerez. Sp	12.00	140.00

WHITE WINE

RIESLING, PINOT GRIGIO & FRIENDS

2018	Kate Hill Riesling Tasmania		64.00
2021	Sevenhill Cellars Inigo Riesling Clare Valley. SA	10.00	48.00
2020	Frankland Estate Isolation Ridge Riesling Frankland River. WA		86.00
2018	Port Phillip Estate Sauvignon Mornington Peninsula. Vic		64.00
2020	Mission Estate Sauvignon Blanc Marlborough. NZ	12.00	52.00
2019	Erste + Neue Pinot Grigio Alto Adige. It		80.00
2020	Bortoluzzi Pinot Grigio Friuli. It	15.00	70.00
2020	Santadi Villa Solais Vermentino Sardegna. It		56.00

PINOT GRIS & OTHER TEXTURES

2020	Sorrenberg Inkerman Road Semillon et al Beechworth. Vic		80.00
2020	Pieropan Soave Classico DOC (Organic) Garganega Veneto. It	16.00	76.00
2017	ELM Bomba Bianco Pinot Bianco, Malvasia Alpine Valley. Vic		48.00
2019	Celler del Roure Cullerot (Organic) Verdil-Merseguera-PX Valencia. Sp		74.00
2021	Onannon The Level Pinot Gris Mornington Peninsula. Vic	14.00	64.00
2021	A.T. Richardson Pinot Gris Grampians. Vic		48.00
2018	Cave de Ribeauville Pinot Gris Alsace. Fr		82.00
2015	Dveri Pax Pinot Gris Maribor. Slovenia		64.00

CHARDONNAY & OTHER RICH STYLES

2019	Alta Mora Etna Bianco Carricante Mt Etna. Sicily	20.00	95.00
2019	Luis Perez El Muelle Vino de Pasto (Organic) Palomino. PX Jerez. Sp		78.00
2018	Yering Station Chardonnay Yarra Valley. Vic		84.00
2020	Wood Park Chardonnay. Alpine Valley. Vic	14.00	62.00
2019	Jean-Marc Brocard Chablis AC Chardonnay Chablis. Fr		90.00

ROSE		G	B
2021	Xanadu DJL Rose. Margaret River. Vic		54.00
2019	Chateau La Gondonne Rose Grenache. Cinsault. Syrah AOC Cote de Provence. Fr	14.00	62.00

RED WINE

PINOT NOIR, GAMAY & OTHER LIGHT STYLES

2019	Elderslie Blend #2 Gamay Adelaide Hills. SA		85.00
2020	Domaine Dominique Piron Beaujolais-Village Gamay Beaujolais. Fr		54.00
2018	Pittnauer Blaufränkisch Burgenland. Austria		64.00
2018	The Wanderer Upper Yarra Pinot Noir Yarra Valley. Vic		105.00
2018	Paringa Estate Pinot Noir Mornington Peninsula. Vic		140.00
2020	Jack & Jill Pinot Noir. Bellarine Peninsula. Vic		49.00
2020	Jane Eyre Pinot Noir Tasmania		120.00
2015	Neudorf Moutere Pinot Noir Nelson. NZ		140.00
2020	Bass River 1835 Pinot Noir. Gippsland. Vic	14.00	62.00
2018	Cordero di Montezemolo Langhe Nebbiolo Piedmont. It		110.00

GRENACHE, TEMPRANILLO ET AL

2019	Pietradolce Etna Rosso (Organic) Nerello Mascalese Mt Etna. It		85.00
2020	Reed Alexia Grenache Barossa Valley. SA		88.00
2019	Clos Clare Grenache Clare Valley. SA	12.00	56.00
2018	Hacienda el Olmo Crianza Tempranillo. Rioja. Sp		70.00
2018	Telmo Rodriguez Gaba do Xil Mencía. Valdeorras. Sp	18.00	79.00

SANGIOVESE, SHIRAZ & CABERNET

2018	Felsina Chianti Classico DOCG Sangiovese Tuscany. It		99.00
2019	Fiorini Chianti Superiore DOCG Sangiovese. Cabernet Tuscany. It	13.00	58.00
2016	Fighting Gully Road Aglianico Alpine Valley Vic		75.00
2018	Proud The Cattle Shiraz Yarra Valley. Vic		92.00
2016	Craiglee Shiraz Sunbury. Vic		115.00
2018	Stefani Estate Barrel Selection Shiraz, Yarra Valley. Vic	18.00	76.00
2019	SC Pannell Merrivale Shiraz McLaren Vale. SA		86.00
2014	Chateau La Gondonne Syrah. Grenache Provence. Fr		69.00
2019	Rob Hall Cabernets Yarra Valley. Vic	12.00	56.00
2016	Balnaves Cabernet Sauvignon Coonawarra. SA		82.00
2017	Howard Park Leston Cabernet Sauvignon Margaret River. WA		90.00

SWEET & FORTIFIED

2019	Balbi Soprani Moscato D'Asti Piedmont. It	12.00	54.00
2018	Fighting Gully Road Petit Manseng Moelleux Beechworth. Vic	16.00	64.00
	Primitivo Quiles Moscatel, Alicante. Sp	11.00	42.00
2018	Telmo Rodriguez MR 500ml Moscatel Valdeorras. Sp		110.00
2020	Braida Brachetto d'Acqui DOCG 375ml Brachetto Piedmont. It	14.00	56.00
NV	Niepoort White Port Porto. Portuga	19.00	72.00
2016	Niepoort LBV 375ml Porto. Portugal		68.00

RAFAELS

EAT + DRINK