

DRINKS

Sparkling 150ml / bottle  
NV Villa Fresco Prosecco by Pizzini 14 / 68  
King Valley, Vic

2020 Best's 'CMT' Sparkling 16 / 80  
Great Western, Vic

NV Champagne Andre Clouet Grand Reserve Brut 29 / 140  
Bouzy, Champagne

Rosé 150ml / 250ml / bottle  
2023 Peyrassol 'Les Templiers' 15 / 27 / 75  
Côtes de Provence, France

White 150ml / 250ml / bottle  
2024 Inkwell '1868 Stonegarden Vineyard' Riesling 16 / 29 / 68  
Eden Valley, SA

2024 La Colombera 'Alice' Malvasia 15 / 27 / 75  
Piemonte, Italy

2022 Chateau Deville Entre-deux-Mers (Sauvignon Blanc/Semillon) 15 / 27 / 75  
Bordeaux, France

2023 Pichot 'Coteau de la Biche' Vouvray (Chenin Blanc) 15 / 27 / 75  
Bordeaux, France

2024 Seventy Greenhills Estate 'Single Vineyard' Chardonnay 16 / 29 / 80  
2024, Bellarine Peninsula, Vic,

Red 150ml / 250ml / bottle  
2024 Rouleur Pinot Noir 16 / 29 / 80  
Yarra Valley, VIC

2022 Guy Allion Gamay 17 / 30 / 85  
Loire Valley, France

2022 Domaine Pierre Usselglio 'L'UNIQUE VDF Rouge' (G.S.M) 18 / 34 / 90  
Southern Rhône Valley, France

2023 Lodali Nebbiolo d'Alba 22 / 38 / 110  
Piemonte, Italy

2023 'Three Duck Feet' by Wild Duck Creek 15 / 27 / 75  
Piemonte, Italy

Beer  
Kronenbourg 11  
Coopers Mid Mild Ale 11  
Sapporo 12  
Coopers Dark Ale 12  
Heineken Zero 9

Other drinks  
Ask us for our full drinks menu, featuring cocktails, non-alcoholic options, tea & coffee and more.

THE  
RETREAT

— RESTAURANT & BAR —

SMALL

Prawn Cocktail GFO 23  
Poached prawns, marie rose sauce, chives, butter lettuce

Anchovy Pissaladière DF 21  
Charcoal roasted Paddock baguette, burnt tomato salsa, shallot jam, anchovy, chives (3)

Duck liver parfait GFO 16  
Port jelly, cornichon, radish, carrot herb, lavosh

Quiche Lorraine 16  
Dressed greens, champagne vinaigrette

MAIN

Local grilled calamari GFO 42  
Café de Paris butter, chorizo jam, sea herbs

Slow cooked beetroot and radicchio salad 24  
Whipped goats cheese, orange segments, champagne vinaigrette, pickled shallot, roasted hazelnut.  
Add Confit duck + \$12

House made goats cheese and pea ravioli (3) VG 35  
Clotted cream, confit garlic and shallot, saffron oil, parmesan crisp

Hibachi grilled lion's mane mushroom GFO VGN 36  
Porcini dusted frites, onion jus, mustard leaf

Retreat Cheeseburger 32  
150g wagyu beef, cheese, pickled shallot, marie rose, mustard, fries

Signature Black MB3+ hanger steak 220g GF 49  
Beef tallow frites, bearnaise sauce or cafe de Paris butter

Humpty Doo Barramundi GFO 35  
Grilled dry aged fillet, fresh peas, smoked fish sauce, mint

SIDES

Beef tallow fries VGNO GFO 14  
Bone marrow aioli

Grilled seasonal greens GFO VGN 15  
Confit shallot, burnt tomato salsa

Radicchio salad VGN 12  
Dressed leaves, champagne vinaigrette, pickled shallot

CHEESE AND DESSERTS

Full Charcuterie Service 45  
Selection of three local and imported cheeses from trusted affineurs, cured meats sliced in house, duck liver parfait, served with carrot marmalade, caperberries, cornichons, muscatels and rye lavosh GFO

Cheese service VG 28

House-made milk soft serve GF VGO 16  
Your selection of toppings

Apple tarte tatin VG 17  
House-made soft serve

Creme Caramel GFO 16  
Milk tuille

Dark chocolate mousse GF VGN 16  
Cacao nib crisp, olive oil snow, shaved hazelnut

Please advise staff of any allergy requirements

GF - gluten free | GFO - gluten free option | DF - dairy free | DFO - dairy free option  
VG - vegetarian | VGO - vegetarian option | VGN - vegan | VGNO - vegan option

20% public holiday & 2% card surcharge