



— RESTAURANT & BAR —

#### Welcome to The Retreat.

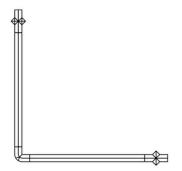
A place to slow down, settle in, and feel at home. Nestled in leafy, suburban Newtown, The Retreat honours the cherished legacy of its former life as the Bareena Post Office.

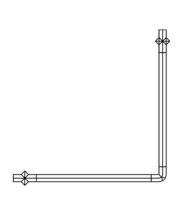
With a nod to European hospitality and a distinctly Frenchinspired offering, we invite you to drop in, whether for lunch, a wine or a meal shared with friends that celebrates the flavours of our region.

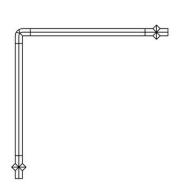
Our dishes are enhanced with fresh herb garnishes, supplied by local Bellarine farmer Bruce Robinson at Items from Girt - delivering vibrant, seasonal flavours.

Our artisan bread, baked fresh by our sister bakery The Paddock is served alongside rich, handcrafted cultured butter from Lard Ass in Ocean Grove, made from grass-fed cream.

We feature the freshest seafood sourced from White Fisheries in Drysdale, celebrating the best of the Bellarine Peninsula's local produce.







# **WINE PAIRING**

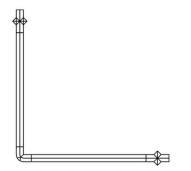
Great food deserves great wine.

Let our sommelier guide you through a curated wine pairing designed to complement each course.

Discover exceptional wines hand-selected to elevate the flavours of your meal.

#### **APPETISER**

Market Oysters - natural, freshly shucked Huitres Kombu vinaigrette Huitres Kilpatrick - chorizo, panchetta	½ doz \$36 / 1 doz \$70 ½ doz \$38 / 1 doz \$75 ½ doc \$40 / 1 doz \$78
Anchovy Pissaladiere - Charcoal roasted Paddock baguette, tomato, shallot jam, anchovy, chives (3) DF \$2	
Scallop ceviche, finger lime, jamon consomme, cumquat, burnt lemon gel (3) $^{\rm GF\ DF}$	\$32
Comte cheese and truffled mushroom gougheres, crème fraîche, roast garlic custard, t	ruffle (3) VG \$18
Beetroot tart, macadamia cream, port jelly, chervil, macadamia crumb (1) VGN	\$11
ENTRÉE	
Prawn Cocktail - Poached prawns, marie rose sauce, chives, butter lettuce GF	\$23
Signature Black Beef tartare, pommes gaufrettes, cured egg yolk, roasted bone marrow	v <sup>DFO</sup> \$32
Duck liver parfait, port jelly, cornichon, radish, carrot herb, lavosh <sup>GFO</sup>	\$16
Duck three ways - House cured duck prosciutto, duck & cumquat sausage, duck liver p mustard leaf, carrot marmalade, lavosh <sup>6FO</sup> Add pommes gaufrettes +\$5	arfait, \$33



Please advise our wait staff of any allergy requirements.

GF - gluten free  $\mid$  GFO - gluten free option  $\mid$  DF - dairy free  $\mid$  DFO - dairy free option VG - vegetarian  $\mid$  VGO - vegetarian option  $\mid$  VGN - vegan  $\mid$  VGNO - vegan option





Signature Black MB3+ hanger steak 220g \$49

Signature black MB4+ rib eye 600g (30min+ wait time) \$120

Butcher's Cut \$MP

Ask your waiter for today's specialty steak

All steaks are gluten free, served with beef tallow fries and choice of sauce:

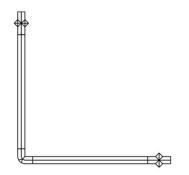
Peppercorn, Café de Paris, bearnaise, bordelaise, mustards.

Truffle butter +\$8

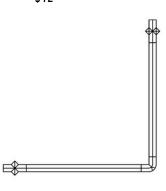
Add extra sauce +\$3

### **SIDES**

Beef tallow fries, bone marrow aioli <sup>GFO VGNO</sup>	\$14
Confit carrots, pistachio, lavender honey, carrot herb <sup>VG GFO</sup>	\$15
Grilled seasonal greens, confit shallot, burnt tomato salsa <sup>GFO VGN</sup>	\$12
Crispy kipfler potatoes, garlic custard, nasturtium, Lard Ass crème fraîche <sup>GF DFO</sup>	\$18
Roast beetroot, carrot marmalade, whipped goats' cheese, carrot herb VGNO	\$15
Radicchio, dressed leaves, champagne vinaigrette, pickled shallot <sup>vgn</sup>	\$12



THE RETREAT



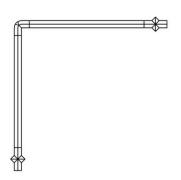
\$45

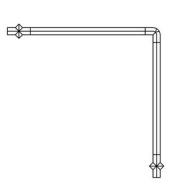
\$38

\$36

\$36

\$42





## **CHEESE & DESSERTS**

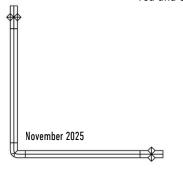
Full Charcuterie Service Selection of three local and imported cheeses from trusted affineurs, cured meats sliced in house, duck liver parfait, served with carrot marmalade, caperberries, cornichons, muscatels and rye lavosh GFO	\$45
Cheese service VG	\$28
House-made milk soft serve, your selection of toppings $^{\mathrm{GFO}}$ $^{\mathrm{VG}}$	\$16
Apple tarte tatin, house-made soft serve VG	\$17
Creme Caramel, milk tuille GFO	\$16
Dark chocolate mousse, cacao nib crisp, olive oil snow, shaved hazelnut GF VGN	\$16

### **DESSERT COCKTAILS & WINE**

Espresso martini	\$23
Vodka, Kahlua, Retreat espresso, sugar	¥= <b>V</b>
Brandy Alexander	\$24
Cognac, brown crème de cacao, cream, dark chocolate, orange	Ψ=.
Affogato	\$23
House-made soft serve, Retreat espresso, Mozart dark chocolate liqueur, pistachio	Ψ20
	90ml
2021 Inkwell 'Sweet Thing' Fortified Viognier - McLaren Vale, SA	\$18
Sanchez Romate Pedro Ximenez - Jerez, Spain	\$15
2018 Carmes de Rieussec Sauternes - Fargues, France	\$17

#### Ask about our full drinks list

Tea and coffee available, plus additional dessert cocktails, wines & apéritifs



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