



THE RETREAT

— 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 French-
inspired 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	½ doz \$36 / 1 doz \$70
Huitres Kombu vinaigrette	½ doz \$38 / 1 doz \$75
Huitres Kilpatrick - chorizo, panchetta	½ doz \$40 / 1 doz \$78
Anchovy Pissaladiere - Charcoal roasted Paddock baguette, tomato, shallot jam, anchovy, chives (3) ^{DF}	\$22
Scallop ceviche, finger lime, jamon consomme, cumquat, burnt lemon gel (3) ^{GF DF}	\$32
Comte cheese and truffled mushroom gougheres, crème fraîche, roast garlic custard, truffle (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 ^{DFO}	\$32
Duck liver parfait, port jelly, cornichon, radish, carrot herb, lavosh ^{GFO}	\$16
Duck three ways - House cured duck prosciutto, duck & cumquat sausage, duck liver parfait, mustard leaf, carrot marmalade, lavosh ^{GFO} Add pommes gaufrettes +\$5	\$33

Please advise our wait 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 | VGN0 - vegan option

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MAIN

Grilled dry aged market fish, fresh peas, pancetta, smoked fish sauce, mint ^{GFO}	\$45
Confit duck leg, cotechino sausage, white bean cassoulet, duck jus, pea tendrils ^{GFO DFO}	\$38
House made goats cheese and pea ravioli, clotted cream, confit garlic and shallot, saffron oil, parmesan crisp (3) ^{VG}	\$36
Hibachi grilled lion's mane mushroom with porcini dusted frites, onion jus, mustard leaf ^{GFO VGN}	\$36
Local grilled calamari, café de Paris butter, chorizo jam, local sea herbs ^{GFO}	\$42

STEAK

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 ^{GFO VGN}	\$14
Confit carrots, pistachio, lavender honey, carrot herb ^{VG GFO}	\$15
Grilled seasonal greens, confit shallot, burnt tomato salsa ^{GFO VGN}	\$12
Crispy kipfler potatoes, garlic custard, nasturtium, Lard Ass crème fraîche ^{GF DFO}	\$18
Roast beetroot, carrot marmalade, whipped goats' cheese, carrot herb ^{VGN}	\$15
Radicchio, dressed leaves, champagne vinaigrette, pickled shallot ^{VGN}	\$12

CHEESE & 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, your selection of toppings ^{GFO 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	
Brandy Alexander	\$24
Cognac, brown crème de cacao, cream, dark chocolate, orange	
Affogato	\$23
House-made soft serve, Retreat espresso, Mozart dark chocolate liqueur, pistachio	
2021 Inkwell 'Sweet Thing' Fortified Viognier - McLaren Vale, SA	90ml \$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