



Oysters

Natural | Ceviche | Parmesan cream and miso

One oyster 5.50

Six oysters 27

Twelve oysters 48

Entrée

Pork belly, scallops, green apple, black mushroom, cider glaze (GF) 29

Strawberry Gazpacho, Stracciatella, basil oil, crouton 25

Kangaroo carpaccio, pepper berry, dried tomato, aioli, baby rocket (GF) 28

Seared king salmon, black sesame, mandarin, green shallot oil & mustard leaves (GF) 28

Main

Grain fed Black Angus tenderloin, hassleback potato, broccolini, garlic shoots, foie gras jus (GF) 52

Cone Bay barramundi, farro, sweetcorn, pencil leeks, Yarra Valley pearls 39

Spatchcock- grilled breast & confit leg, pancetta, cauliflower, radicchio & aged balsamic (GF) 39

Duck breast, roasted baby beetroot, whipped curd, salted pistachio, Pedro Ximenez (GF) 42

Spiced chickpeas, fried kale, onion, tomato, turmeric, pine nuts & smoked paprika yoghurt (GF, V) 36

Fish of the day (please ask your waiter) 40

Sides

Pan roasted kipfler potatoes, rosemary, duck fat 12

Steamed green beans, almond, feta, mint 12

Petite mixed leaves, baby herbs, vinaigrette 10

Heirloom tomatoes, buffalo mozzarella, aged balsamic, baby basil 16

GF- Gluten free

V- Vegetarian

Charcuterie

For Two 30g of each for 45

For Four 60g of each for 85

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| Morcon | Spanish chilli pork salami |
| Lomo | Spanish cured pork loin |
| Fuet Anis | Fennel salami |
| Duroc Serrano | Spanish Serrano ham |
| Rillettes | Slow cooked confit duck |

Cheeses

1 cheese 9 / 2 cheeses 18 / 3cheeses 27 / 4 cheeses 36

Tarwin blue – Berry's creek Gourmet, Vic – Cow

Traditional cloth cheddar – Ashgrove, Tas – Cow

Will Studd Brillat Savarin (Triple Crème), Fr - Cow

L'Artisan raclette - Matthieu Megard, Vic – Cow

Dessert

Chocolate fondant, double cream, pear 16

Meringue, wattleseed cream, passionfruit sorbet, pomegranate, orange & mint salad 16

Vanilla bean crème brûlée, pistachio ice-cream (GF) 18

Ice cream and sorbet, vanilla crunch 15