

## STARTERS

HOUSE MARINATED OLIVES		7
ITALIAN PROSCIUTTO (50 GRAMS)		18
ITALIAN SALAMI (50 GRAMS)		13
ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD		8
OYSTERS BARCELONA	$\frac{1}{2}$ Doz	18
BAKED IN TOMATO, PAPRIKA & SHERRY, CRISPY CHORIZO	Doz	36
CHEESE BOARD		
WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY		
1 - CHEESE		13
2 - CHEESES		18
3 - CHEESES		23
2 COURSES A LA CARTE & GLASS OF WINE	60	
3 COURSES A LA CARTE & GLASS OF WINE	75	

## ENTRÉE

SOUP OF THE DAY		15
HOUSE MADE SOUP, PLEASE ASK YOUR WAITER FOR TODAY'S SOUP		
EGGPLANT TAGINE		16
TOMATO, CHICKPEA & HERB SALAD, LEMON LABNEH		
DUCK LIVER PARFAIT		17
BRIOCHE TOAST, ONION & FIG CHUTNEY		
HOUSE SMOKED BUXTON TROUT		17
CUCUMBER, RADISH, ENDIVE, CRÈME FRAÎCHE DRESSING		
WAGYU BRESAOLA CARPACCIO		18
PICKLED MUSHROOMS, AIOLI, CAPER BERRIES, CROUTONS, ROCKET		
FRIED CRISPY CALAMARI		17
ROCKET & SHAVED FENNEL SALAD, CHILLI, LIME YOGHURT		

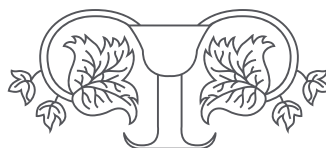


## *M*AIN COURSE

<b>RICOTTA &amp; THYME GNOCCHI</b> CELERIC PURÉE, CRISPY KALE, TRUFFLE PECORINO	36
<b>BABY BARRAMUNDI FILLET</b> CREAMED LEEKS, CRISPY POTATO, KOLRABI REMOULADE ~ Our fish is sustainably ocean farmed ~	37
<b>LAMB RAGOUT</b> APRICOT, LEMON & HERB COUS COUS, ALMOND LABNEH	36
<b>BRAISED PORK BELLY</b> APPLE & POTATO PURÉE, SAUTÉED LOCAL BRUSSEL SPROUTS & PANCETTA, APPLE CIDER JUS	37
<b>CHORIZO &amp; PRAWN PAELLA</b> BEANS, RED ONION & PEPPERS	36
<b>CHAR GRILLED BEEF PORTERHOUSE</b> POTATO GRATIN, SAUTÉED SPINACH, MUSHROOM PATE, GREEN PEPPERCORN JUS	38

## *S*IDE DISHES

<b>FRIES WITH PARMESAN &amp; TRUFFLE SALT</b>	9
<b>BABY COS SALAD</b> YARRA VALLEY FETA, WALNUT, PEAR AND BALSAMIC GLAZE	9
<b>SEASONAL GREEN VEGETABLES</b> SAUTÉED WITH BUTTER AND HERBS	9



# *D*SSERTS

<b>LEMON PUDDING</b> <i>LEMON SYRUP, CRISP MERINGUE, LEMON GELATO</i>	16
<b>VANILLA POACHED PEAR CRUMBLE</b> <i>STAR ANISE ICE CREAM, SAUCE ANGLAISE</i>	16
<b>CRÈME BRÛLÉE TART</b> <i>BANANA COMPOTE, CARAMEL SAUCE</i>	16
<b>CHOCOLATE FONDANT</b> <i>POACHED RHUBARB, VANILLA BEAN ICE CREAM</i>	16
<b>ICE CREAM &amp; SORBET TASTING PLATE</b> <i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i>	13
<b>CHEESE BOARD</b> <i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i>	
1 - CHEESE	13
2 - CHEESES	18
3 - CHEESES	23

## *F*OR THE CHILDREN

*(2 COURSES AND SOFT DRINK PER CHILD)* 25  
*AVAILABLE FOR CHILDREN UP TO 12 YEARS*

**MAIN COURSE**  
*CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD*  
OR  
*CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD*

**DESSERT**  
*VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING*  
OR  
*CHOCOLATE BROWNIE WITH VANILLA ICE CREAM*

