

TO START

Oysters Natural / Mignonette / Grilled Chorizo Dressing 5

Marinated Mount Zero Olives 8

Friggitello Peppers / Sesame Crème Fraiche 10

Zucchini Flowers / Whipped Tofu / Peanut Sauce 18

Garfish / Tokar Estate Chardonnay / Smoked Salmon Roe 24

Market Fish Crudo / Lardo / Currants / Mountain Marigold 24

Steak Tartar / Cod Roe / Avruga Caviar / Nduja 24

Porchetta Di Testa / Nectarine / Mustard Seed 20

MAINS

Veal Sweetbreads / Vongole / Samphire / Leek 34

Yarra Valley Quail / Davidson Plum / Smoked Eel / Barley 34

36° South Beef Rump / Turnip / Crozier Blue / Radicchio 34

Crab Cavatelli / Zucchini / Chilli 36

Market Fish / Almondine / Espellete Brown Butter / Capers 49

SIDES

Potato / Rye / Bottarga 12

Baby Cos / Macadamia / Nori 12

Fried Salad Onions / Miso Egg / Dried Tomato and Vinegar 12

DESSERTS

Sheep Yoghurt / Blackcurrant / White Chocolate / Vine Leaves 18

Gianduja / Miso Butterscotch / Puffed Grains 16

Brown Butter Ice-Cream / Burnt Honey / Cherry / Tokar Estate Pinot Noir 16

Selection of Local Cheeses 30



Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.