

The MENU

*Available from 12:00 pm to 3:00 pm
and from 5:30 pm to 9:30 pm*

Feed Me

Let us select for you, our feed me menu . Check with our staff for our daily offerings (min. 2 people)

Five courses	\$59
Seven courses	\$79

Grazing

Yellingbo olives , garlic, chilli, fennel seed, rosemary, orange (VEG, GF)	\$9
House-cured salmon , toasted rye, celeriac remoulade	\$12
Parmesan cauliflower popcorn , saffron mayo (VEG, GF)	\$8
Duck rilette , caramelised fig, toasted brioche	\$12
Bruschetta , semi-dried tomato, whipped ricotta cheese, house pickles	\$16
Freshly shucked oyster , finger lime dressing (GF)	\$6 each

Garden

New Season Asparagus , broken burrata, green oil, pickled radish, white beans, pistachio (VEG)	\$22
Organic potato & goat cheese gnocchi , slow-roasted tomato, basil pesto (VEG)	\$28
Caesar Salad , Cos hearts, crisp bacon, parmesan, anchovy dressing (VEG) Add Chicken	\$24 \$4
Farmer's Bowl (V, GF) Seasonal vegetables, fresh green salad, hummus, grains, lemon dressing	\$24

Sea

Half shell scallop nduja butter (GF)	\$8 each
Hiramasa kingfish , <i>Tiradito 'Peruvian style' Aji Amarillo peppers, lime, toasted corn, coriander</i> (GF)	\$22
Crisp fried reef fish , <i>mixed leaf salad, fries, tartare sauce</i>	\$28
Fresh market fish , <i>Peperonata, pearl barley, dried kalamata olives</i>	\$38
La Molisana Linguini , <i>east coast prawns, basil, chilli, butter, lemon pangrattato</i>	\$32

Land

Steak frites (GF) <i>Aged sirloin steak, fries, café de Paris butter</i>	\$48
Duck breast roasted medium , <i>parsnip puree, baby pear, burnt onion, crisp prosciutto</i> (GF)	\$42
Chargrilled Hazeldene chicken , <i>warm pumpkin salad, cranberry, pepita brittle, mint chimichurri</i> (GF)	\$38
Dry aged double beef burger , <i>cheese, streaky bacon, pickles & fries</i>	\$28
Wagyu Rump , <i>fried onion rings, green peppercorn jus</i>	\$44

VEG - Vegetarian, V - Vegan, GF - Gluten-free

NO SPLIT BILLS OVER GROUPS OF 6

Sides (VEG)

Fries, aioli	\$9
Triple cooked potatoes, rosemary, chilli, garlic	\$10
Mixed green leaves, cherry tomato, shallots, cucumber	\$10
Steam Greens Seasonal (GF) <i>Green vegetables, garlic butter</i>	\$12

Desserts (VEG)

House-baked cakes, double cream	\$8
Soft centred chocolate pudding, honeycomb, popcorn, peanut butter gelato	\$16
Crème Catalana, orange, cinnamon, burnt sugar, almond bread	\$16
Cheese selection <i>3 Victorian cheeses, quince jam, sourdough crisps</i>	\$26

Please inform our friendly staffs of any allergies or dietary requirements