



Starters






Single oyster	5	Roast bone marrow.....	22
1/2 dozen oysters	27	Meat powder, mustard leaf	
Dozen oysters.....	50	Venison loin	24
Gravlax	20	Shimeji mushroom, jerusalem artichoke, nasturtium	
Pickled cucumber, horseradish cream, oat & linseed cracker		Burrata.....	25
		Confit mushrooms, tarragon, toasted rye bread	
		Port Phillip scallops.....	26
		Umami butter, pickled sea greens	



From the Carvery



— Today's Selection —

-  Bird: Rotisserie free range chicken, jus gras, witlof36/52
-  Beast: O'Connor's pasture fed short rib, white radish, chimichurri.....46
-  Beast: Rangers Valley rostbiff wagyu, smoked onion puree, black cabbage.....55
-  Fish: Whole kingfish green tomato, fennel pollen vinaigrette.....43
-  Veg: Savoy cabbage, pearl barley, black garlic butter, almonds.....24

Please let our waitstaff know if you have any allergies or dietaries
Feature is a nightly limited special that is dry aged on premise cooked in our rotisserie

Feature:

Roast Porchetta



\$60

Sides

Roasted cauliflower	12
Almond dukkah, IPA soaked raisins	
Cucumbers	12
Yoghurt, lemon, mint, saltbush	
New potato	12
Goats cheese, cornichons, shallot	
Baby carrots	12
Spicy Lentils	

Desserts

Malt parfait	16
Rye, pickled berries, mulled berry sorbet	
Bombe alaska	16
Meringue, mandarin sorbet, flamed mandarin liqueur	
Custard tart	16
Apricot, candied salted walnuts.	
Apple crumble waffle.....	20
Spiced rum, milk ice cream, macadamia	

Valued guests, while our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

Paying by card? The following charges apply: MasterCard Credit 1.2%, MasterCard Debit 0.5%, Visa Credit 1.3%, Visa Debit 0.4%, Amex 3%. Public holiday surcharge 10%.