

M E N U

FROM THE BAR

Almonds & cashews, roasted & spiced	7
Marinated olives	8
Smoked Spring Bay mussel, lemon cream, crisp bread	3.5ea
Sheep's milk haloumi, px prunes, honey, preserved lemon	9
Charcuterie plate: <i>a daily selection of fine cured small goods</i>	26.5
Croquette (<i>pulled pork, cheesy béchamel, Cayenne pepper</i>)	3.5ea

ENTRÉ

Rabbit, pistachio and cranberry terrine, pickled heirloom carrots, pistachio cream	23
Venison tartare, cauliflower cream, anchovy, smoked almond and chocolate crumb	24
Tea and tamari infused salmon, smoked crème fraîche, yuzu, kombu, pink pepper	21.5
Whipped Brie d'affinoise, parsley crisp, confit garlic puree, balsamic jelly, cherry tomato	18.5
Pan roasted scallops, chestnut purée, hazelnut & sesame salsa, chorizo, sage	23.5

MAIN

Twice baked gruyère soufflé, roast cauliflower salad, truffled pecorino	33
Western Plains Roast Pork loin, crispy boudin noir, apricot and ginger	39
Gippsland Natural grass-fed beef, beetroot, dill pickle & petite salad	44
Barramundi, roasted and smoked baby peppers, squid ink aioli, clams and rice crisp	41.5
Snapper, fresh herb and almond pesto, pickled heirloom radish, asparagus	43
Flinders Island wallaby, macadamia, salt bush, finger lime, bee pollen, kohlrabi	42.5

PUT YOURSELF IN OUR HANDS

Five course tour of the our menu <i>we kindly request the participation of entire table for the tasting menu</i>	79
Wines to match (<i>paired by our team to match the tasting menu</i>)	59

SIDES

Hand cut Dobson's chips	9.5
Broccolini, fresh ricotta	10.5
Baby spinach salad, dates, almonds, red onion, chèvre, pomegranate dressing	9.5

DESSERT

Toast with Honey and Jam: <i>Sourdough & honey ice cream, caramelised fig and white chocolate</i>	15
Lemon and Ricotta cheesecake, rhubarb puree, toffee crisp	15.5
Chocolate, pecan and sweet potato torte, maple & bacon ice cream	16
Affogato: <i>our own vanilla bean ice cream, espresso, & your choice of liqueur</i>	15.5