



3 COURSE TASTING MENU | \$69

ENTRÉE

Pressed Sher Wagyu, Parsnip Puree, Apple Remoulade, Cider Jus

OR

Poached Ora King Salmon , Pancetta, Avruga Caviar, Pickled Beetroot

MAIN

Roast Otway Pork Belly and Black Pudding, Honey Cumquats,
Burnt Cauliflower and Watercress

OR

Panfried Blue Eye Cod, Black Tagliatelli, Spring Bay Mussels, Saffron Veloute

DESSERT

Vanilla Bean Crème Brûlée, Griottines, Liquorice Shortbread

OR

Quince & Ginger Tart, Walnut Crumble, Spiced Pumpkin Ice Cream

[Please note: menus subject to change]
[All credit card payments will incur a 1.5% processing fee]
[Available between 12-3pm, Tue-Sat]

#MeatFishWine
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