

OYSTERS

Freshly Shucked Oysters, served w/ Lemon or Mignonette Dressing

Moulting Bay, Tasmania	\$4 ^{ea}
Ceduna, South Australia	\$4 ^{ea}
Nambucca Sydney Rock	\$5 ^{ea}
Mixed Half Dozen	\$22
Mixed Dozen	\$40

ENTRÉES

Boudin Noir & Heidi Gruyere Croquettes, Spiced Pear Aioli	\$16
Selection of Charcuterie for Two	\$28
Lasagna of Skipton Smoked Eel, Seared Local Scallops, Fried Duck Egg	\$22
Poached Ora King Salmon, Pancetta Avruga Caviar, Pickled Beetroot	\$22
Steak Tartare, 63-Degree Egg, Creamed Horseradish, Lattice Chips	\$20
Caramelised Shallot Tarte Tatin, Rocket Leaves, Yarra Valley Feta	\$17

FISH

Seafood Cioppino w/ Prawns, Mussels, Scallops, Calamari, Grilled Sourdough	\$40
Pan Roasted Seasonal Whole Baby Fish, Salsa Verde	\$39
John Dory 'Bonne Femme', Turned Potatoes, Mushroom, Squid Ink Pasta	\$39

MEAT

Victorian Farms 4-Point Lamb Rack, White Anchovy Café de Paris, Haricot Bean Puree	\$42
Chargrilled Milawa Chicken, Preserved Lemon, Smoked Eggplant Puree	\$35
Cassoulet of Smoked Pork Hock, Duck Confit, Duck Cotechino, Walnut Crumb, Sherry Grapes	\$39

GRAIN FED STEAKS

250g Sher Wagyu F1 Rump Cap MS 9+, BALLAN VICTORIA	\$55
300g Sher Wagyu F1 Rostbiff MS 8-9, BALLAN VICTORIA	\$40
350g AACO Wagyu Flank MS 4-5, QUEENSLAND	\$45
300g Riverine Sirloin, SOUTH AUSTRALIA	\$40

PASTURE FED STEAKS

220g Hopkins River Yearling Tenderloin, WESTERN VICTORIA	\$40
300g O'Connor Scotch Fillet, GIPPSLAND, VICTORIA	\$45
500g Gippsland Fresh Rib Eye, GIPPSLAND, VICTORIA	\$55

ALL STEAKS COME PLAIN WITH A CHOICE OF SAUCE - PEPPER SAUCE, BÉARNAISE, ANISE RED WINE JUS

MEAT FOR TWO

CHOOSE ONE SIDE DISH

Slow Roasted Lamb Shoulder for Two, Yogurt, Date Tabbouli	\$80
48hr Sher Wagyu Brisket, à la Bourguignon, House Smoked Pancetta, Baby Onions, Mushrooms, Roast Bone Marrow	\$80

SIDES

Salad of Puy Lentils, Freekeh, Currants, Seeds, Nuts	\$10
Pan Fried Chestnut & Parmesan Dumplings, Mushrooms, Sage	\$12
Baby Beetroot, Rocket, 10 Year Balsamic, Candied Walnuts, Yarra Valley Feta	\$15
Hand Cut Chips	\$9
Shoestring Fries	\$9
Baked Cauliflower & Blue Cheese, Brioche Crust	\$12
Roasted Baby Carrots, Ricotta, Peppered Balsamic Figs	\$12

MEAT FISH WINE

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.5% PROCESSING FEE | A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS