

PAPA GOOSE

MODERN BRITISH FARE

SMALL PLATES

Oysters shucked to order	3.8 ea
Croquette of the day	3.5 ea
Crispy cauliflower, spices, minted yoghurt	4.5 ea
Chicken liver parfait, red onion jam, brioche	9
Bone marrow, salsa verde, bacon marmalade	8
House smoked ocean trout, cucumber, dill, capers, horseradish	11
Plate of savouries	12pp
Caramelised fig, buckwheat granola, stilton, beetroot, almond, grape must	8/20
Zucchini flower, squash eggplant, heirloom tomato, burrata, smoked tomato & red pepper	18
Ike jime Cobia Kingfish, pea, mint, rice crispy, horseradish	20
Smoked scallop, scallop tartare, radish, salmon roe, lime & rosemary granite	7/20
Smoked chicken, crab, corn, red pepper, celery, apple, paprika	6/18

DEGUSTATION

5 courses	80 (120 with matched wines)
8 courses	120 (180 with matched wines)

LARGE PLATES

Pan fried gnocchi, heirloom zucchini, smoked tomato, feta, basil	30
Pan roasted Cone Bay barramundi, mushrooms, battered oyster, 'oyster sauce', tarragon	36
Pan seared Dory, triple cooked chips, celeriac, apple, hazelnut, tarama tartare	34
Mt Gnomon's Wessex Saddleback pork loin, black pudding, parsnip, spiced pear, oats	40
Crispy Aylesbury duck leg, kale, beetroot, pomegranate, buckwheat, chervil	34
Yoghurt marinated lamb neck, spiced green beans, garlic crisps, pumpkin & lime pickle	36

ROASTS

Angus strip, bearnaise
Pork belly, black butter
Lamb shoulder, mint sauce

40pp

Minimum 2 people for each roast served with roasted potatoes, sauteed vegetables & Yorkshire puddings

GRILL

Wagyu... please ask your waiter	market price
O'Connor's pasture fed scotch fillet (280g)	42
O'Connor's pasture fed eye fillet (240g)	43

Peppercorn sauce, smoked garlic & caper butter or red wine jus

ON THE SIDE

9 each

Hand cut chips	
Cauliflower cheese	
Smoked garlic buttered green beans, lemon, parsley, walnuts	
Mixed leaf garden salad	
Yorkshire Puddings (allow 20mins)	4 each

SWEET

15 each

Blackcurrant parfait, yoghurt sorbet, blueberries, pistachio, mint	
Chocolate devil cake, mousse, coconut, cherry gel, raspberries	
Ruby grapefruit posset, Dolin bitters jelly, strawberries, lemon balm	
Roasted hazelnut cream, crisp vanilla dumpling, chocolate sorbet, 'crunch'	
Cheese Plate	24
Single cheese	9

Express Lunch Tuesday – Friday

\$40 for 2 courses, \$50 for 3 courses
plus a glass of wine & tea or coffee

LUNCH TUESDAY TO FRIDAY, DINNER MONDAY TO SUNDAY, 2 PRIVATE DINING ROOMS, UPSTAIRS WINE & COCKTAIL BAR

PAPA GOOSE RESTAURANT & MARY FORTUNE BAR 91-93 FLINDERS LANE MELBOURNE 3000 P. 9077 8117 www.papagoose.com.au