

supper 11.30 to late

OYSTERS, BLOSSOM GRANITA	4EA	
YARRA VALLEY CAVIAR 10G, CREAM CHEESE	30	
OLIO BELLO OLIVES	7	
ORGANIC WOOD FIRED BREAD -WHOLE MEAL/ COMMON LOAF	2PP	
CULTURED BUTTER OR OLIVE OIL	0.5	
CURES 40G-CHOICE OF-		
SAN DANIEL PROSCIUTTO/ WAYGU BRESAOLA/ COPICOLA/ SOPRESSA	17EA	
GRILLED CHORIZO, HONEY	14	
KING FISH CARPACCIO, LEMON, MUSTARD	19	
CURED SALMON, YOGHURT, SEEDS, LIMONCELLO	21	
DEVILLED LIVERS	18	
FREMANTLE SARDINES, SPROUTED GRAIN BREAD	10	
OCTOPUS, SMOKEY PAPRIKA, CHILLI	20	
STRAWBERRY PANZANELLA		17
ENDIVE, RADICCHIO, CITRUS FRUIT, MAPLE	17	
BRAISED SPRING GREENS	16	
ROASTED NEW POTATOES, ROSEMARY	12	
SMOKED MUSHROOMS, GOATS CURD	19	
POLENTA, SPINACH, SLOW DUCK EGG	18	
CHAR GRILLED LEEK, ANCHOVY, PARMESAN	18	
HONEY GLAZED PORK LOIN, PEAR & PARSNIP BUTTER		23
KANGAROO, HAZELNUT, FINO, CACAO	26	
CARVED BEEF CHUCK	25	
LE CHABLIS COWS MILK 40G		15
MONTBOISSIE LAYERED COW MILK CHEESE 40G	15	
LE MOULIS VACE CHEVRE COW AND GOAT MILK 40G	15	
STRAWBERRY SHORTCAKE, PEPPER ICE CREAM		17
CRÈME BRULEE, WHISKEY	17	
WARM HONEY CAKE, PEAR	14	
AMARO DARK CHOCOLATE 70%	5EA	
NUT & SEED CRUNCH, DARK CHOCOLATE 70%	5EA	
WHITE CHOCOLATE, COCONUT	5EA	