

LUNCH

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| HOUSEMADE SOURDOUGH & CULTURED BUTTER | 3.5 |
| ROCK OYSTERS, MIGNONETTE | 4.5ea |
| CRISPY LAMB BRAIN, SMOKED SPECK, CAPER AND RAISIN PUREE | 5ea |
| SPICED LAMB CIGAR, CUMIN YOGHURT | 5ea |
| DUCK LIVER PARFAIT, CUMQUAT MARMALADE, TOAST | 8ea |
| FRIED JERUSALEM ARTICHOKES, CAFÉ DE PARIS BUTTER, HORSERADISH | 14 |
| COS LETTUCE, PROSCUITTO, EGG, BOTTARGA | 16 |
| CURED MEATS AND PICKLES | 28 |
| BAKED TRUFFLE CAMEMBERT, HONEY, LAVOSH | 30 |
| WOOD FIRED STEAK SANDWICH WITH CRISPY ONION RINGS | 22 |
| STEAMED PIPPIES, MISO EMULSION | 23 |
| WOOD GRILLED CHEESEBURGER, BACON, PICKLES AND CHIPS | 24 |
| CARAMELISED ONION PIEROGI, MUSHROOMS, NETTLES, BLACK GARLIC | 29 |
| SPANISH MACKEREL, CELERIAC COOKED IN YOGHURT, AVRUGA CAVIAR | 33 |
| WOOD FIRED WAGYU RUMP CAP, PARSLEY MASH, BEEF CHEEK BOURGUIGNON | 42 |
| WHOLE ROASTED LAMB SHOULDER, LEMON PEPPER DRESSING | 70 |

SIDES

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| FENNEL AND HERB SALAD, SHISO VINAIGRETTE | 9 |
| GRILLED BROCCOLINI, SALSA VERDE, PARMESAN, ALMOND | 12 |
| ROASTED BRUSSELS SPROUTS AND BACON | 13 |

DESSERT

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| VANILLA CUSTARD, MANDARIN SODA, CITRUS SALAD, YUZU SORBET | 16 |
| WHITE CHOCOLATE AND BEE POLLEN MOUSSE, STRAWBERRIES, SHISO GRANITA | 16 |
| SMOKED BANANA BREAD, DARK ALE ICE CREAM, PECAN PRALINE | 16 |
| CRÈME CARAMEL, APPLE AND TARRAGON SORBET, STAR ANISE MERINGUE | 16 |

CHEESE (ONE 16, TWO 26, THREE 32)

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| PERENZIN MONTASIO (HARD) ITALY | |
| DELICE DES CREMIERS (SOFT) FRANCE | |
| BERRY CREEK BUFFALO BLUE (BLUE) GIPPSLAND VIC | |