

Entrées

Freshly shucked oysters
Champagne vinegar sorbet, lemon (df, gf)
 Three oysters 16
 Six oysters 27
 Twelve oysters 49

🍷 *NV Castello Bonomi Gran Cuvée Brut, Franciacorta, Italy*

Yellowfin tuna tartare
*Shaved foie gras, spring onion, puffed wild rice,
 finger lime (df, gf) 27*

🍷 *La Manufacture Chablis Chardonnay, France*

Aromatic broth
*Spanner crab, shiitake, young coconut, sorrel, Thai basil,
 pork crackling (df, gf) 26*

🍷 *Sidney Wilcox Riesling, Scotts Creek, SA*

Marinated beetroot
*Truffled goats curd, hazelnut dressing,
 pickled green raisins (gf, n, v) 24*

🍷 *Nanny Goat Vineyard Pinot Noir, Central Otago, NZ*

Hiramasa Kingfish crudo
*Crème fraîche, espelette pepper, lemon oil,
 roe, saltbush (gf) 25*

🍷 *Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA*

Duck liver parfait
Pickled baby cucumber, honeycomb, kampot pepper, pumpkin seeds (n) 25

🍷 *Snake and Herring Corduroy Chardonnay, Margaret River, WA*

BBQ beef short rib
*Soubise, pickled king brown mushrooms,
 crisp tripe, togarashi 26*

🍷 *Vinoque Art Martin Vineyard Sangiovese, Yarra Valley, Vic*

Sides

Mint buttered kipfler potatoes (gf, v) 11
 Shaved cabbage, pea & mint salad, salted ricotta,
 truffled vinaigrette (gf, v) 10

Honey roasted parsnips, hazelnut crumble (df, gf, v, n) 9

Broccoli polonaise (df, v) 10

Mixed leaf salad, watercress, French vinaigrette (v) 9

Mains

* *Chef's Grill* *

300g Char-grilled 45 day dry aged Tasmanian grass fed sirloin
 steak sourced by Chef Michael Harrison, is served with potato
 purée, smoked onion, chop house butter, watercress (gf)

🍷 *Château du Tailhas Pomerol, Bordeaux, France*

59

John Dory
Celeriac, roasted lettuce, lardo, pickled baby onions (gf) 41

🍷 *Moorooduc Estate Devil Bend Creek Chardonnay
 Mornington Peninsula, Vic*

Confit pressed lamb
*Cracked wheat, eggplant, spiced cheese, pine nuts, yoghurt,
 olive oil jus 43*

🍷 *All Saints Estate Durif, Rutherglen, Vic*

Dry aged Aylesbury duck breast
Braised witlof, candied citrus, sweet potato, spiced honey jus (gf) 45

🍷 *Menhir Salento Quota 29 Primitivo, Lecce, Italy*

Spice roasted cauliflower
*Pumpkin seed cream, heirloom carrots, macadamia feta,
 caper raisin dressing (gf, n, v) 38*

🍷 *Domaine Pichot Coteau de la Biche, Loire Valley, France*

Saffron and potato gnocchi
Peas, confit onion, pistachio pesto, fresh ricotta, black olive oil, basil 34

🍷 *Pierro LTC Semillon Sauvignon Blanc, Margaret River, WA*

Barramundi
Miso leeks, pickled cucumber, kombu cracker 42

🍷 *La Manufacture Chablis Chardonnay, France*

Coffee braised beef cheek
Parsnip cream, beef crackling, jamon and brioche crumbs 43

🍷 *Voyager Estate Girt by Sea Cabernet Merlot, Margaret River, WA*

6 hr slow cooked spiced lamb shoulder (for two)
Preserved lemon jus, mint buttered kipfler potatoes (gf) 94

🍷 *Reschke Bull Trader Shiraz, Coonawarra, SA*