

Entrées

Freshly shucked oysters
Yuzu kosho mignonette (df, gf)
Three oysters 16
Six oysters 27
Twelve oysters 49

🍷 *NV Taittinger Cuvée Prestige, Reims, France*

Pork, foie gras & pistachio terrine
Pickled porcini, celeriac, grain mustard tuile 26

🍷 *Elgee Park Family Reserve Pinot Noir, Mornington Peninsula, Vic*

Roasted heirloom beetroot salad
Green sauce, pickled rhubarb, stracciatella, organic honeycomb (gf, v) 26

🍷 *Elgee Park Riesling, Mornington Peninsula, Vic*

Spencer Gulf cured Hiramasa kingfish
Mussels, trout roe, pickled cucumber, fromage blanc, lemon oil (gf) 28

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

Otway shiitake broth
Moreton Bay bug, buckwheat noodles, Thai basil, pork crackling (df) 27

🍷 *All Saints Estate Marsanne, Rutherglen, Vic*

Yellowfin tuna tartare
Yoghurt, green pea, citrus soy, mint 28

🍷 *Little Vespa Pinot Grigio, King Valley, Vic*

Kangaroo tartare
Cultured cream, puffed rice cracker, espelette, horseradish (gf) 27

🍷 *Baillieu Shiraz, Mornington Peninsula, Vic*

Sides

Gem lettuce, anchovy dressing, brioche crumbs 10

Hand cut dutch cream potatoes, herb salt, garlic butter (gf) 12

Slow roasted pumpkin, fromage blanc, pumpkin seed cream, nut crumble (df, n) 12

Mixed winter leaves, honey, hazelnut vinaigrette (df, gf, n) 10

Black rice and cracked wheat salad, almonds, golden raisins, herbs, preserved
 lemon yoghurt (n) 12

Mains

* *Chef's Grill* *

250g Char-grilled Jack's Creek Wagyu sirloin steak sourced by
 Chef Michael Harrison, is served with potato purée,
 anchovy crumb, smoked bone marrow, bordelaise sauce 74

🍷 *Antiquarian Barossa Shiraz, Barossa Valley, SA*

Daube of beef bourguignon
Thick cut bacon, confit shallots, mushrooms, chestnuts (gf) 43
 🍷 *Voyager Estate Girt by Sea Cabernet Merlot, Margaret River, WA*

Dry aged Aylesbury duck breast
*Japanese turnips, red cabbage, shiitake,
 leatherwood honey jus (df, gf) 47*

🍷 *Elgee Park Family Reserve Cabernet Merlot, Mornington Peninsula, Vic*

Roasted broccoli
*Parmesan custard, king browns, pumpkin seed crunch,
 sweet and sour currants (gf, n, v) 36*

🍷 *Baillieu Chardonnay, Mornington Peninsula, Vic*

Potato gnocchi
Porcini, nettle sauce, morels, truffled pecorino (v) 37
 🍷 *Vinoque Art Martin Vineyard Sangiovese, Yarra Valley, Vic*

Confit pork jowl
Scallop, chorizo, cauliflower, black cabbage, pedro ximenez jus 42
 🍷 *Elgee Park Family Reserve Pinot Noir, Mornington Peninsula, Vic*

Smoked barramundi
Risotto nero, calamari, chorizo sauce, bronze fennel 43
 🍷 *Domaine Pichot Coteau de la Biche, Loire Valley, France*

Spencer Gulf Mulloway
Kimchi, clams, Iberico jamon and dashi broth 46
 🍷 *Sidney Wilcox Riesling, Scotts Creek, SA*

Slow cooked pork shoulder (for two)
*Crackling, pickled vegetables, ssamjang, cabbage
 and prawn salad (df, gf) 90*
 🍷 *Reschke Bull Trader Shiraz, Coonawarra, SA*