

Entrées

Freshly shucked oysters
Merlot mignonette, kampot pepper (df, gf)
 Three oysters 17
 Six oysters 32
 Twelve oysters 51

🍷 *NV Taittinger Cuvée Prestige, Reims, France*

Celeriac and apple velouté
Seared scallops, crème fraiche, puffed wild rice (gf) 26
 🍷 *Momo Sauvignon Blanc, Marlborough, NZ*

Shaved jamón ibérico
Champagne pickled melons, whipped goats curd, espellette (gf) 31
 🍷 *La Manufacture Chardonnay, Chablis, France*

Roasted local asparagus
Parmesan curd, truffle cured egg yolk, watercress (gf, v) 24
 🍷 *Domaine Pichot Coteau de la Biche, Loire Valley, France*

Citrus King Ora salmon
*Pickled kohlrabi, wakame, mandarin dashi,
 Yarra Valley salmon caviar (df) 26*
 🍷 *Levantine Hill Estate Rosé, Yarra Valley, Vic*

Yuzu kosho marinated yellowfin tuna
*Pickled fennel, yuzu kosho, avocado, basil,
 broad beans, toasted laver (df, gf) 27*
 🍷 *Henschke Peggy's Hill Riesling, Eden Valley, SA*

Dry aged beef tartare
*Anchovy cream, fried shallots, candied garlic, mustard leaf,
 pepper berry snow (gf) 27*
 🍷 *Levantine Hill Estate The Coldstream Guard Rubeus, Yarra Valley, Vic*

Sides

Iceberg lettuce, mustard cream, salted ricotta (gf, v) 10
 Radicchio salad, fennel, apple and lemon dressing (df, gf, v) 11
 Grilled broccolini, sunflower seed cream, confit lemon, olive crumbs (df, gf, v) 11
 Slow roasted spiced carrots, goats curd, pickled red onions, soft herbs (gf, v) 10
 Hand cut kipfler potatoes, sage and garlic butter (gf, v) 12

Mains

* *Chef's Grill* *

250g Char-grilled Diamond Dee 5+ eye fillet sourced by
 Chef Michael Harrison, is served with hand cut chips,
 remoulade and whipped béarnaise (gf) 72

🍷 *Antiquarian Barossa Shiraz, Barossa Valley, SA*

Maple glazed beef brisket
*Smoked potato purée, bacon, roast shallots,
 grilled spring onion (gf) 45*
 🍷 *Francois Arnaud Grenache, Cote du Rhône, France*

Salt baked celeriac
*Buckwheat polenta, mushrooms, kale,
 puffed wild rice, pyengana curd (v) 33*
 🍷 *Chateau de Viranel Viognier, Saint-Chinian, France*

Chickpea flour pancake
*Jerusalem artichokes, asparagus, parsley,
 almond cream, comté cheese (cn, v) 35*
 🍷 *Levantine Hill Estate Sauvignon Blanc Semillon, Yarra Valley, Vic*

Berkshire pork belly
*Rhubarb and beetroot ketchup, apple, fennel,
 apple cider pork jus (gf) 44*
 🍷 *Elgee Park Family Reserve Pinot Noir, Mornington Peninsula, Vic*

Hapuka
Smoked ham hock broth, confit leeks, diamond shell clams (gf) 42
 🍷 *Little Vespa Pinot Grigio, King Valley, Vic*

John Dory
Orzo, mussels, riesling, cucumber, vanilla shellfish foam 46
 🍷 *Tukma Reserva Torrontes, Argentina*

Slow cooked spiced lamb shoulder (for two)
Roast baby cauliflower, spring onion sauce (cn) 94
 🍷 *Levantine Hill Estate The Coldstream Guard Syrah, Yarra Valley, Vic*