

Entrées

Lightly cured Ōra King salmon, sesame orange dressing, soy bean, pickled grapes, roasted buckwheat, spring onion (ngi, ndi, h)

Braised leek, crispy prosciutto, burnt butter sabayon, brioche, Thai basil, pomegranate (vg available)

Beetroot tartare, amba yolk, avocado mousse, puffed rice served with a warm croissant (v, h) (vg available)

Crispy tiger prawn, corn textures, Creole sauce, pickled red onion gel (ngi, h)

Cured beef carpaccio, pine nut butter, Champagne rockmelon, cucumber, parmesan chips, mustard gel (ngi, cn)

Truffle tortellini, blue cheese custard, sundried tomato cream, croutons (v, h) (vg available)

Mains

Market fish à la Provençal, fregola, baby octopus, sundried tomato, olives, basil, buttered carrot velouté, romesco sauce

Homemade tagliolini, tomato cream, wild garlic pesto, cherry tomato, stracciatella, crispy onion (v) (Option to add Alaskan crab)

Confit d'agneau (lamb), bulgur, pea & mint cream, baby carrot, apricot, dukkah (cn, h)

Pumpkin katsu, cashew nut cream, seasonal greens, coleslaw, kale (ngi, ndi, vg, cn)

Crispy pork belly, coconut cauliflower cream, scallop carpaccio, radicchio, Canadian maple glazed Jerusalem artichoke, homemade X.O. sauce (ngi, ndi)

Seared duck breast, whipped goats cheese, beetroot rose, duck parfait choux, caramelised walnuts, rosemary jus (cn, h)

Victorian grass fed eye fillet (180gr), mushroom & foie gras parfait, mashed potato, confit onion (ngi)

Desserts

Sofitel tiramisu, hazelnut praline crunch, coffee savarin, mascarpone cream (cn, v)

Lemon tart jar, lemon curd, oats crumble, crushed meringue, fresh raspberries, blackcurrant sorbet (v, h)

“SNICKERS” inspired peanut parfait, dulce de leche, chocolate ganache, peanuts, berry gel (ngi, v, cn)

Aquafaba meringue, coconut ice cream, passionfruit gel, mixed berries (ngi, ndi, vg)

Flexible Valrhona ivoire chocolate ganache, passionfruit curd, berries, meringue, buckwheat crunch (ngi, h)

Chef's selection cheese plate, served with a warm baguette, honeycomb, fresh fruits (ngi available)

Beverage List

Champagnes	Gls	Btl
NV Taittinger Cuvée Prestige – Reims, France	23	145
NV Ruinart Blanc de Blancs – Reims, France		220

Sparkling Wines	Gls	Btl
NV Madame Dumont Sparkling – Loire Valley, France	14	65
NV Rob Dolan Black Label Blanc de Blanc – Yarra Valley		75
NV Fizzero Zero Alcohol Sparkling – Multi-Regional, Germany	10	45

White Wines	Gls	Btl
2015 Andre Kientzler Pinot Gris – Alsace, France		90
2020 Little Vespa Pinot Grigio – King Valley	14	65
2019 Kuku Sauvignon Blanc – Marlborough, NZ	14	65
2019 Rob Dolan Chardonnay – Yarra Valley	15	70
2019 Arlewood Chardonnay – Margaret River		95
2019 Chateau de Viranel Grenache Blanc – St-Chinian, France	18	85
2020 All Saints Estate Moscato – Rutherglen	13	60

Rosé Wines	Gls	Btl
2020 Oyster Bay Rosé – Marlborough, NZ	14	65

Red Wines	Gls	Btl
2018 Jones Road Pinot Noir – Mornington Peninsula	14	65
2016 Prince Albert Pinot Noir – Geelong		115
2017 Mount Pleasant Mothervine Pinot Noir – Hunter Valley		125
2020 Voyager Estate Cabernet Merlot – Margaret River	15	70
2020 Bowen Estate Cabernet Sauvignon – Coonawarra		85
2017 Taltarni Estate Cabernet Sauvignon – Pyrenees		95
2019 Wood Park WG Tempranillo – King Valley	14	65
2019 Mount Avoca Shiraz – Pyrenees	15	70
2020 Kay Brothers Basket Press Shiraz – McLaren Vale		85
2018 Mount Pleasant Old Paddock & Old Hill Shiraz – Hunter Valley		145

Cocktails

Lychee Martini	22
<i>Ketel One vodka, lychee liqueur, lime juice, soda water</i>	
French Martini	22
<i>Ketel One vodka, Chambord, pineapple juice</i>	
White Chocolate Popcorn Espresso Martini	25
<i>Ketel One vodka, espresso, white chocolate syrup, popcorn syrup, Baileys (cd)</i>	
Yuzu Sloe Gin Fizz	23
<i>Plymouth gin, Plymouth sloe gin, yuzu</i>	

Extended beverage menu available upon request

Sides

Double fried potatoes, sweet chili, sesame seeds (ngi, v)	10
Charred broccolini, salsa verde, granola (ngi, v, h)	12
Heirloom tomato salad, stracciatella, basil oil, balsamic (ngi, v)	12
French fries (ngi, v, h)	10

Dinner Pricing

2 courses – 75 per person
3 courses – 99 per person

Tuesday to Thursday experience our 6 course degustation menu – 150 per person