

2 courses – 90 per person
(entrée/main or main/dessert)
3 courses – 110 per person

Entrées

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

 NV Champagne Deutz Brut Classic – Aÿ, France

Seared scallops, confit leek velouté, pumpkin seeds, prosciutto, brown butter (ngi)

 Little Vespa Pinot Grigio – King Valley

Mixed mushroom skewer, pumpkin hummus, zaatar pita, zhug, cabbage (ndi, vg, h)

 La Manufacture Chablis AOC Chardonnay – Chablis, France (Coravin)

Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche (h)

 Rob Dolan Chardonnay – Yarra Valley

Beetroot, watermelon radish, apricot purée, blueberry gel, coconut yoghurt, rice puff (ngi, vg, h)

 NV Madame Dumont Blanc de Blancs – Loire Valley, France

Beef bourguignon bao, enoki, red onion, rice chips, spicy carrot ketchup (ndi) (vg available)

 Francois Arnaud Côtes du Rhône – Rhône, France

Port Macquarie Kingfish ceviche, chili, finger lime, coriander, lemon, rock melon & tomato gazpacho, fried garlic (ndi, ngi, h)

 Kuku Sauvignon Blanc – Marlborough, NZ

Mains

White miso glazed cauliflower steak, coconut tahini, mushroom, heirloom tomatoes, mixed seeds (ndi, ngi, vg)

 TarraWarra Estate Reserve Chardonnay – Yarra Valley (Coravin)

Pan seared Port Philip Bay snapper, nduja sauce, braised baby octopus, wilted spinach, rice cracker (ngi)

 Pewsey Vale Contours Riesling – Eden Valley (Coravin)


Crispy Gippsland pork belly, carrot purée, olive prune relish, charred fennel, apple madeira jus (ngi)

 Mount Avoca Shiraz – Pyrenees

Seared Western Victoria duck breast, Puy lentils, carrots, red wine jus (ngi)

 Helen's Hill Pinot Noir – Yarra Valley

Slow cooked Tasmanian lamb, pea & mint purée, baby carrots, raspberry vinaigrette, rosemary lamb jus (ngi, h)

 Levantine Hill's Samantha's Paddock – Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc, Malbec – Yarra Valley (Coravin)

Gippsland eye fillet, chickpea sumac fries, onion, peppercorn sauce (ngi, h)

 Wood Park WG Tempranillo – King Valley

Slow cooked Gippsland beef short ribs (for two), butter lettuce, dijon dressing (ngi, h)
Add on – Potato gratin 17

 Voyager Estate Cabernet Sauvignon – Margaret River

Sides

Hand cut rustic potatoes, smoked paprika aioli (ngi, vg, h) 14

Sautéed green beans, kale, lemon & thyme butter, granola (ngi, v, h) 13

Coleslaw, sesame soy dressing, crispy noodles, seaweed (ngi, vg, h) 12

Roasted dukkha spiced baby carrots, feta, pickled radish (ngi, v, h) 13

Desserts

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, puffed chocolate rice (ngi, h)

 All Saints Estate Moscato – Rutherglen

Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate

 NV Champagne Deutz Brut Classic – Aÿ, France

Sticky date pudding, crème anglaise, pumpkin, miso butterscotch, walnuts (v, cn)

 Chocolate Orange Espresso Martini

Pistachio profiterole, choux pastry, pistachio ice cream, apricot, chocolate sauce (cn, h)

 Niepoort LBV Port – Porto, Portugal

Chefs selection cheese, quince gel, dried fruits, crackers, French baguette (ngi available)

 NV Campbells Liquid Gold Topaque – Rutherglen

Blooming Rose

Cherry blossom, white chocolate tartlet, rose & berry emulsion, raspberry lavender sorbet, strawberry rose mousse (ngi, h)

 De Bortoli Noble One Botrytis Semillon – Yarra Valley

Beverage List

Champagne & Sparkling Wines

	Gls	Btl
NV Champagne Deutz Brut Classic – Aÿ, France	33	175
NV Madame Dumont Blanc de Blancs – Loire Valley, France	13	75
NV Fizzero Zero Alcohol Sparkling – Multi-Regional, Germany	11	50

White Wines

	Gls	Btl
2021 Kuku Sauvignon Blanc – Marlborough, NZ	13	75
2020 Rob Dolan Chardonnay – Yarra Valley	15	85

Rosé Wine

	Gls	Btl
2021 Oyster Bay Rosé – Marlborough, NZ	13	75

Red Wines

	Gls	Btl
2021 Quealy Pinot Noir – Mornington Peninsula	14	80
2021 Francois Arnaud Côtes du Rhône – Rhône, France	15	85
2021 Mount Avoca Shiraz – Pyrenees	14	80

Cocktails

Passionfruit Agave Margarita	25
Herradura Tequila, Cointreau, passionfruit, lime, agave	
Chocolate Orange Espresso Martini	24
Ketel One vodka, Crème de Cacao, Tia Maria, Cointreau, espresso	

Extended beverage menu available upon request

 Beverage pairing suggestion