

SNACKS

Oyster, mignonette, lemon	5 ^{EA}
Mount Zero olives	7
Baked scallop, Bloody Shiraz gin caviar, mint crumble	8 ^{EA}
Ham hock croquette, BBQ mayonnaise	14
Salumi board, pickles, grissini	16

ENTRÉE

Spencer Gulf kingfish crudo, turmeric, bronze fennel, native lime	28
Fremantle octopus, andouille, saffron, capsicum, bottarga	28
Heirloom beetroot, burrata, aged balsamic, hazelnut	24
Golden zucchini flower, smoked buffalo ricotta, salsa verde	22

MAINS

Whole market fish	MP
Slow cooked Wagyu cheek, Skordalia, golden shallot	46
Glacier 51 toothfish, bug dumpling, shiitake broth, wasabi	47
Roaring Forties lamb, sweet bread, cauliflower, Vadouvan spice	51
Gnocchi, autumn mushroom, mascarpone, chestnut, Reggiano	32

FROM THE DRY AGER

<i>Ask your server for today's cuts</i>	
<i>Served with bearnaise sauce and a selection of mustards</i>	
Chef's cut steak	MP
Chef's cut steak for two	MP
Wagyu steak	MP
Dry aged Macedon Ranges duck breast, Davidson's plum, sauce agrodolce	48

SIDES

Iceberg lettuce, feta, pine nut, dill, yoghurt	10
Hand cut chips, malt aioli	12
Honey glazed heirloom carrot, hazelnut	14
Charred broccolini, miso butter, smoked almond	14

DESSERT

Milk chocolate, honey roasted cashews and malt	16
Yuzu, vanilla bean and yoghurt	15
Gelato trio	12
Hand selected cheese, house bread, quince	17
<i>Extra cheese +\$8 per 60g</i>	

Dietary requirements

We will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge.

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts