

by night.

to start.

house-made focaccia kelp butter	4
sydney rock oyster yuzu & jalapeno	6
lobster cigar tarragon, jalapeno, chives, caviar	10
arancini porcini & truffle	7
halloumi brown butter, honey, cranberry, walnuts	12
alphington oyster mushrooms fermented chilli, black vinegar, miso	14
king prawn caraway & cucumber cream cheese, prawn head oil	16
freemantle octopus green olive, anchovy, 'nduja	16
yarra valley chicken thigh romesco, spring onion, chilli, hazelnut	14
geelong lamb orange chilli, minted yogurt	15
gippsland beef raspberry chutney, black pepper glaze	15

mains.

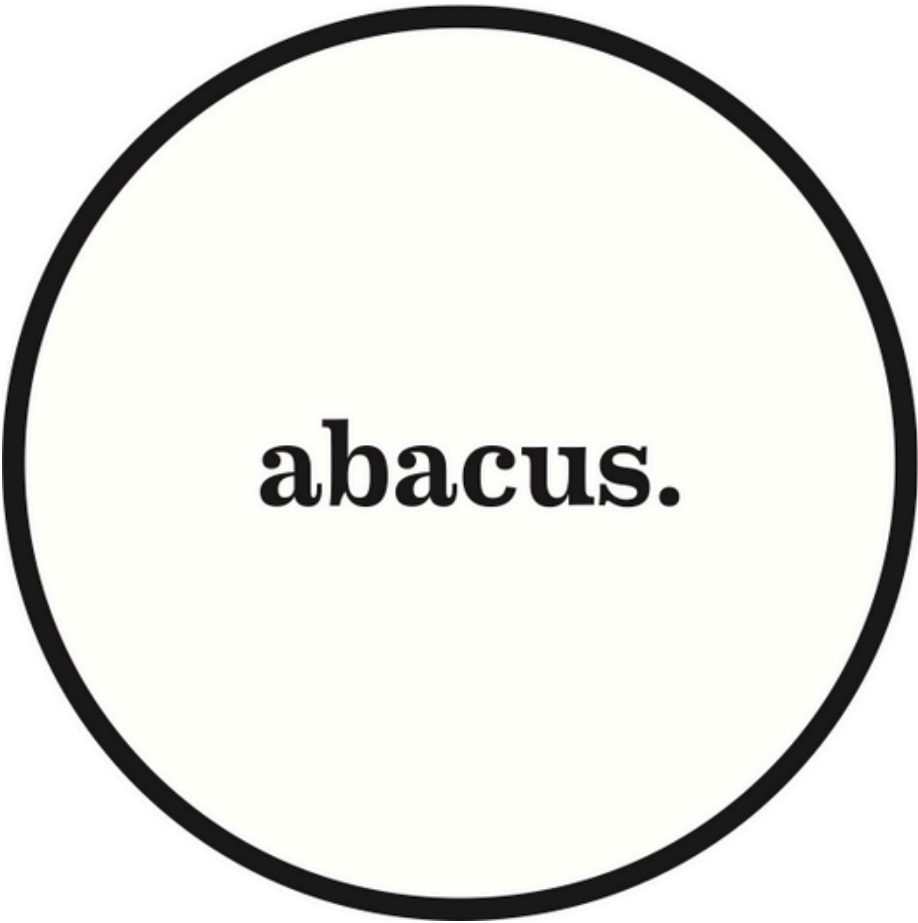
cavetelli pasta blue monster mushroom ragu, pecorino	27
vodka rigatoni tomato sugo, stracciatella cheese, green oil	28
squid bolognese mafaldine pasta, chilli, pangrattato	36
whole roasted cauliflower white miso, furikake	34
nz yellow belly flounder lemon butter, dill, saltbush	62
bbq pork ribs chipotle glaze, grilled corn, chilli lime salt	38
lamb rump native spiced pumpkin, crisped warrigal greens, red wine jus	42
35 day dry-aged wagyu scotch fillet truffle butter, oyster mushrooms	45 / 88 250g/500g

sides.

skin on fries oregano seasoning	11
baby cos lettuce salad radish & house lemon dressing	12
charred broccolini preserved lemon dressing	14
brussel sprouts kaiserfleisch, pecorino	16

dessert.

burnt basque cheesecake chantilly cream	15
peanut butter parfait rhubarb & raspberry sorbet	15



abacus.

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