



house-made focaccia kombu butter	4	sydney rock oyster shallot mignonette	6
truffle arancini porcini aioli	7	lobster cigar jalapeno, chives, caviar	10
baby cucumber dill labneh, salmon roe	8	king prawn prawn head jus	14
grilled halloumi brown butter, cranberry, honey	12	marlin crudo yuzu, red sorrel, finger lime	16
oyster mushrooms fermented chilli, black vinegar, miso	14	freemantle octopus green olive, anchovie, n'duja	18

pearl oyster mushroom ragu spinach, aged pecorino, cavatelli pasta	28
moreton bay bugs blue swimmer crab, chilli, paccheri pasta	38
vodka rigatoni tomato sugo, stracciatella cheese, basil oil	28

rosemary roasted pumpkin horseradish cream, black garlic	28
goulbourn valley rainbow trout , caviar beurre blanc, grilled lemon	48
geelong lamb rump lemon myrtle pumpkin, crisped warrigal greens, red wine jus	42
bbq pork ribs chipotle glaze, grilled corn, chilli lime salt	38
black opal wagyu scotch fillet (mbs 9) truffle butter, oyster mushrooms	300g / 600g 75 /138

cos lettuce salad baby radish, lemon olive oil	11	skin on fries oregano seasoning	11
new season asparagus sauce gribiche, wild garlic	16	chargrilled broccolini preserved lemon	14
summer green beans sherry vinegar	13	roasted baby potatoes mojo verde	12

burnt basque cheesecake tonka bean cream	15	broken meringue raspberry coulis, summer fruit, cream	16
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