

# LUNCH

## Entree

Soup of the day 11.00

Freshly shucked oysters served with a bloody Mary  
dressing and fresh celery

(1/2 dozen) 19.00 (Dozen) 32.00

Hot tempura battered freshly shucked oysters with wasabi aioli (G/D/E)

(1/2 dozen) 22.00 (Dozen) 35.00

*Suggest: 2014 Dandelion Vineyards "The Enchanted Garden of Eden" Riesling, Eden Valley, S.A — 7.50/glass*

Sashimi of yellow fin tuna

with soy and mirin dressing, avocado purée, fried shallots, radish and fragrant herbs

(D) 19.00

*Suggest: 2014 Maude Pinot Gris, Central Otago, N.Z — 8.00/glass*

Slow cooked ox cheek tortellini

with Brussel sprout purée, pine mushrooms and Tuscan cabbage, in a light veal  
broth with truffled Pecorino cheese

(G/D/E) 18.00

*Suggest: 2013 Tomich Wines 'Woodside Vineyard' Pinot Noir, Adelaide Hills, S.A — 8.00/glass*

Roasted heirloom tomato and shallot tart Tatin

topped with a salad of buffalo mozzarella, fresh figs and soft herbs

(G/D/E) 17.00

*Suggest: 2014 Campbells of Rutherglen Chardonnay, Rutherglen, Vic. — 7.00/glass*

Traditional Caesar salad with cos salad, crispy pancetta, croutons, (G/E/D)

white anchovies and topped with a poached egg 16.00

with grilled chicken 19.00

*Suggest: 2014 Landhaus Sauvignon Blanc, Adelaide Hills, S.A — 6.00/glass*

Contains Gluten (G) Nuts (N) Egg (.E) Dairy (D)

Please advise wait staff of any allergies or intolerances as some dishes can be altered to suit.

## Main

Roasted and spiced half duckling  
with carrot and cardamom purée, heirloom baby beets and a pear and mustard seed  
chutney sauce with a brik pastry tuile (G/D/N) 34.00

*Suggest: 2013 Tomich Wines 'Woodside Vineyard' Pinot Noir, Adelaide Hills, S.A — 8.00/glass*

Herb crusted veal cutlet  
with a fricassee of saffron gnocchi, peas and Roman artichokes (G/E/N/D) 34.00

*Suggest: 2012 St Huberts Cabernet Sauvignon/Merlot, Yarra Valley, Vic. — 7.50/glass*

Barramundi fillet,  
baccalà croquette, sauce vierge with shaved asparagus, caviar and crab meat (G/E/D)  
33.00

*Suggest: 2014 Campbells of Rutherglen Chardonnay, Rutherglen, Vic. — 7.00/glass*

Vegetable tagine  
with buttered cous cous, dates, dried apricots, coriander yoghurt and fragrant herbs (D/G)  
20.00

*Suggest: 2013 Bodega Argento Malbec, Mendoza, Argentina — 6.50/glass*

Gippsland grass fed eye fillet  
with Bourguignon garnish, foie gras butter and crispy potato angel hair (D) 34.00

*Suggest: 2010 Reilly's Wines "Stolen Block" Shiraz, Clare Valley, S.A — 10.00/glass*

Fish pie  
with a leek, fennel, tarragon and caper velouté, mixed seafood and puff pastry, served  
with Paris mash and sautéed spinach (G/D/E) 28.00

*Suggest: 2014 Nautilus Estate Sauvignon Blanc, Marlborough, N.Z — 9.00/glass*

## Side Dishes

Steamed brocolini with fresh herbs and Yarra Valley Persian feta (D) 8.00

White radicchio, watercress, avocado and cucumber salad with traditional balsamic dressing 8.00

Italian fried potatoes with confit garlic and fresh rosemary 8.00

Spiced roasted pumpkin with coriander yoghurt (N) 8.00

Fries (G) 8.00