

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

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 Argentio 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

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