

SNACKS

MARINATED MIXED OLIVES.....6
CHICKEN PARFAIT DOUGHNUT.....6
FRESHLY SHUCKED OYSTERS 4.5 EA
 LEMON & VINAIGRETTE
CROQUETTES8
 CAULIFLOWER, CHEDDAR & CHIMMICHURRI

TABLE BREAD..... 3 PP
 HOUSE FRESH BAKED BREAD, Q THE BAKER
 FRENCH BAGUETTE & COUNTRY LOAF, WITH
 YELLINGBO OLIVE OIL & FRENCH BUTTER

ENTRÉES

LOCAL MUSSELS..... 18
 FENNEL, PERNOD, BLOOD ORANGE,
 CREAM & GRILLED SOURDOUGH
CURED OCEAN TROUT..... 22
 ONION PICKLE, AVOCADO & RYE CRISP
PORK & CHICKEN TERRINE..... 22
 GRILLED BREAD, DIJON MUSTARD
 & DRESSED LEAVES
GRILLED CALAMARI 22
 CONFIT KIPFLER POTATO, RED ONION,
 CHERRY TOMATOES & SALSA VERDE
GRILLED BONE MARROW 23
 PUFFED GRAINS, GRILLED SOURDOUGH
 & SALSA VERDE

SHARED ENTRÉES

WOOD GRILLED KING PRAWNS 29
 ROMESCO PURÉE, LEMON & OLIVE OIL
**DAVID BLACKMORE FULL BLOOD (VIC)
 9+ WAGYU BRESAOLA 30**
 BLACK GARLIC, PORCINI DRESSING & PARMESAN
CHARCUTERIE SELECTION..... 38
 PICKLES & GRILLED BREAD

MANCHEGO CHEESE & ONION CRISP..... 7
BRUSCHETTA 5 EA
 RED PEPPERS, ORTIZ WHITE ANCHOVY,
 & SMOKED TOMATOES ON CHARRED BREAD
HOUSE MADE BLACK PUDDING 12
 APPLE REMOULADE & CARROT PURÉE

MAINS

ZUCCHINI RISOTTO..... 30
 GOATS' CURD, ROASTED ZUCCHINI & ALMOND
MARKET FISH..... 35
 SEAFOOD BROTH, COMPRESSED FENNEL,
 ROMESCO & BREAD CRISP
**BANNOCKBURN
 FREE RANGE CHICKEN 39**
 CORN SUCCOTASH, FORUM CHARDONNAY
 VINEGAR, ROASTING JUICES
**MOUNT GNOMON
 WESSEX SADDLEBACK PORK BELLY..... 32**
 WOOD-GRILLED APRICOT, PICKLED SHALLOT,
 ENDIVE & BOURBON
O'CONNORS SHORT RIB 47
 14 HOUR SLOW COOKED SHORT RIB,
 CHIMMICHURRI, SMOKED TOMATO

STEAK TO SHARE

PERFECT FOR TWO TO SHARE
 (OR ONE IF YOU'RE ABSOLUTELY STARVING).
 SERVED WITH CAFÉ DE PARIS BUTTER,
 WOOD GRILLED BEETROOT, GOAT'S CURD,
 MIXED LEAF SALAD WITH SHALLOT DRESSING

CHANGES DAILY!
ASK YOUR WAITER FOR
THE SPECIFICS.



WOOD FIRE GRILL

GRAIN FED BEEF
 MORE MARBLING THROUGHOUT,
 BUTTERY FLAVOUR, SOFTER TEXTURE
 & LIGHTER 'BEEF' FLAVOUR
**SHER WAGYU (VIC)
 DRY AGED FULL BLOOD WAGYU
 FROM 9+ MARBLE SCORE ANIMALS**
 TOPSIDE, 220G38
 EYE OF RUMP, 220G..... 40
**KOBE WAGYU
 FULL BLOOD WAGYU
 FROM 9+ MARBLE SCORE ANIMALS**
 SCOTCH, 300G 58

GRASS FED BEEF

TYPICALLY LEANER,
 MORE COMPLEX FLAVOUR PROFILE
 & STRONGER 'BEEF' FLAVOUR
**KING ISLAND (TAS)
 36 MONTH OLD ANGUS**
 PORTERHOUSE, 300G35
 EYE FILLET, 220G39
**CAPE GRIM (TAS)
 36 MONTH OLD, 65 DAY DRY AGED
 FROM 4+ MARBLE SCORE ANIMALS**
 T-BONE, 500G 58
 SIRLOIN ON THE BONE, 450G55

**O'CONNOR'S (VIC)
 28 MONTH OLD, 40 DAY DRY AGED**
 O'CONNOR'S PREMIUM BEEF IS
 SOURCED FROM SELECTED BRITISH BRED
 CATTLE, RAISED IN VICTORIA'S PRIME BEEF
 PRODUCING GIPPSLAND REGION.
 RIB EYE, 450G.....55

**ALL STEAKS SERVED
 WITH MIXED LEAF SALAD,
 SHALLOT DRESSING & SAUCE OF CHOICE:**

BÉARNAISE | PEPPER SAUCE
 BEEF SAUCE | GARLIC BUTTER
 CAFÉ DE PARIS BUTTER

SIDES

SHOE STRING FRIES9
 HAND-CUT CHIPS 11
 ONION RINGS10
 WOOD GRILLED BEETROOT
 FORUM VINEGAR,
 GOAT'S CURD, HAZELNUTS14
 HONEY COMPRESSED CARROT
 PISTACHIO DUKKAH, YOGURT, SAGE.....13
 WOOD GRILLED BROCCOLI,
 ANCHOVY EMULSION, MACADAMIA14
 TUSCAN STYLE WOOD GRILLED
 VEGETABLE SALAD12
 CARAMELIZED LEEKS,
 AERATED YOGURT, BASIL & FORUM VINEGAR12
 COLESLAW OF RED & WHITE CABBAGE
 RICOTTA SALATA,
 CHARDONNAY FORUM VINEGAR.....10
 STEAMED VEGETABLES
 GREENS, LEMON, OLIVE OIL, MINT14

CAN'T DECIDE?

JUST SAY 'FEED ME'
 & LEAVE THE REST TO US.
 BUT FIRST, SOME GROUND RULES:
 SORRY SOLOS,
 MIN 2 PEOPLE
 &
 ALL TABLE MEMBERS
 MUST PARTICIPATE

\$69 PP