

SNACKS

- CHICKEN PARFAIT DOUGHNUT** 6
FRESHLY SHUCKED OYSTERS 4.5 EA
 LEMON & VINAIGRETTE
CROQUETTES 8
 CAULIFLOWER, CHEDDAR & CHIMMICHURRI

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

ENTRÉES

- LOCAL MUSSELS**..... 18
 FENNEL, PERNOD, BLOOD ORANGE,
 CREAM & GRILLED SOURDOUGH
PORK & CHICKEN TERRINE..... 18
 GRILLED BREAD, DIJON MUSTARD
 & DRESSED LEAVES
WOOD-GRILLED CALAMARI 22
 CHICKPEA, NDUJA, RED ONION & GREEN OLIVE
GRILLED BONE MARROW 20
 PUFFED GRAINS, GRILLED SOURDOUGH
 & SALSA VERDE

SHARED ENTRÉES

- WOOD GRILLED KING PRAWNS** 25
 PRAWN EMULSION & LEMON
**DAVID BLACKMORE
 FULL BLOOD (VIC)
 9+ WAGYU BRESAOLA** 30
 STILTON BLUE CHEESE & FIGS
CHARCUTERIE SELECTION..... 38
 PICKLES & GRILLED BREAD

- MARINATED MIXED OLIVES**..... 6
MANCHEGO CHEESE & ONION CRISP..... 7
BRUSCHETTA 5 EA
 RED PEPPERS, ORTIZ ANCHOVY,
 & SMOKED TOMATOES ON CHARRED BREAD

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 PEACH, 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, 220G 38
 EYE OF RUMP, 220G..... 39
**KOBE WAGYU
 FULL BLOOD WAGYU
 FROM 9+ MARBLE SCORE ANIMALS**
 SCOTCH, 300G 58
**DAVID BLACKMORE (VIC)
 DRY AGED, FULL BLOOD WAGYU
 FROM 9+ MARBLE SCORE ANIMALS**
 TIP SIRLOIN, 220G 60
GRASS FED BEEF
 TYPICALLY LEANER,
 MORE COMPLEX FLAVOUR PROFILE
 & STRONGER 'BEEF' FLAVOUR
**KING ISLAND (TAS)
 36 MONTH OLD ANGUS**
 PORTERHOUSE, 300G 35
 EYE FILLET, 220G 39
**CAPE GRIM (TAS)
 36 MONTH OLD, 65 DAY DRY AGED
 FROM 4+ MARBLE SCORE ANIMALS**
 T-BONE, 500G 59
 SIRLOIN ON THE BONE, 450G 57
**O'CONNOR'S (VIC)
 28 MONTH OLD, 40 DAY DRY AGED**
 RIB EYE, 450G..... 57

**ALL STEAKS SERVED
 WITH MIXED LEAF SALAD,
 SHALLOT DRESSING & SAUCE OF CHOICE:**
 BÉARNAISE | PEPPER SAUCE
 BEEF SAUCE | GARLIC BUTTER
 CAFÉ DE PARIS BUTTER

SIDES

- HAND-CUT CHIPS 11
 ONION RINGS 10
 WOOD GRILLED BEETROOT
 FORUM VINEGAR,
 GOAT'S CURD, HAZELNUTS 14
 HONEY COMPRESSED CARROT
 PISTACHIO DUKKAH, YOGURT, SAGE 13
 WOOD GRILLED BROCCOLI,
 ANCHOVY EMULSION, MACADAMIA 14
 TUSCAN STYLE WOOD GRILLED
 VEGETABLE SALAD 12
 CARAMELIZED LEEKS,
 AERATED YOGURT, BASIL & FORUM VINEGAR 12
 COLESLAW OF RED & WHITE CABBAGE
 RICOTTA SALATA,
 CHARDONNAY FORUM VINEGAR..... 10
 SAUTEED MIXED MUSHROOMS
 GARLIC BUTTER, PANGRATTATO..... 14

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