

SNACKS

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

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
 & GARLIC BUTTER
WOOD GRILLED KING PRAWNS 29
 SMOKED GARLIC & LEMON

SHARED ENTRÉES

- DAVID BLACKMORE
 FULL BLOOD (VIC)
 9+ WAGYU BRESAOLA** 30
 CASHEL BLUE CHEESE & FIGS
CHARCUTERIE SELECTION..... 38
 PICKLES & GRILLED BREAD

- MARINATED MIXED OLIVES**..... 6
SWEET & SPICY POPCORN 5
BRUSCHETTA 6 EA
 RED PEPPERS, OLASAGASTI 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** 35
 CORN SUCCOTASH, FORUM CHARDONNAY
 VINEGAR, ROASTING JUICES
SOUTH EAST GIPPSLAND LAMB 38
 WOOD-GRILLED LAMB RUMP, CONFIT RIB,
 CARROT & LAMB SAUCE
O'CONNORS SHORT RIB 47
 14 HOUR SLOW COOKED SHORT RIB,
 CHIMICHURRI, 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.....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, 220G60

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

- SIRLOIN ON THE BONE, 450G56

O'CONNOR'S (VIC) 28 MONTH OLD, GRASS-FED, 40 DAY DRY AGED

- RIB EYE, 400G.....60

**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 RINGS10
 WOOD GRILLED BEETROOT
 FORUM VINEGAR,
 GOAT'S CURD, HAZELNUTS14
 HONEY COMPRESSED CARROT
 PISTACHIO DUKKAH, YOGURT, SAGE.....13
 BUTTER ROASTED CABBAGE, SALSA VERDE.....13
 TUSCAN STYLE WOOD GRILLED
 VEGETABLE SALAD12
 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