

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

PORK & CHICKEN TERRINE..... 18
GRILLED BREAD, DIJON MUSTARD
& DRESSED LEAVES

SOFT POLENTA..... 19
FORAGED PINE MUSHROOMS, SLOW COOKED EGG

WOOD-GRILLED CALAMARI 22
CHICKPEA, NDUJA, RED ONION & GREEN OLIVE

GRILLED BONE MARROW 20
PUFFED GRAINS, GRILLED SOURDOUGH
& GARLIC BUTTER

KING ISLAND STEAK TARTARE 23
POTATO CRISP, MIXED LEAF SALAD

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..... 28
GOATS' CURD, ROASTED ZUCCHINI & ALMOND

LAKES ENTRANCE GURNARD..... 29
JERUSALEM ARTICHOKE & BOTTARGA

**BANNOCKBURN
FREE RANGE CHICKEN** 34
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, 220G57

GRASS FED BEEF

TYPICALLY LEANER,
MORE COMPLEX FLAVOUR PROFILE
& STRONGER 'BEEF' FLAVOUR

**KING ISLAND (TAS)
36 MONTH OLD ANGUS**

PORTERHOUSE, 300G35
EYE FILLET, 220G39

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

RIB EYE, 400G.....60
SIRLOIN ON THE BONE, 450G55

**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

COLESLAW OF RED & WHITE CABBAGE
RICOTTA SALATA,
CHARDONNAY FORUM VINEGAR.....10

SAUTEED MIXED & FORAGED 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