

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 39
 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, 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 57

- 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

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

- 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
 BUTTER ROASTED CABBAGE, SALSA VERDE..... 13
 TUSCAN STYLE WOOD GRILLED
 VEGETABLE SALAD 12
 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