

SNACKS

- CHICKEN PARFAIT DOUGHNUT** 6
- FRESHLY SHUCKED OYSTERS** 5 EA
LEMON & MIGNONETTE
- 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
- GRILLED BONE MARROW** 20
PUFFED GRAINS, GRILLED SOURDOUGH
& GARLIC BUTTER
- WOOD-GRILLED CALAMARI** 22
CHICKPEA, NDUJA,
RED ONION & GREEN OLIVE
- CONFIT LAMB RIBS** 26
PARMESAN BROTH, BASIL & KALE
- 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

- PUMPKIN RISOTTO**..... 28
PUMPKIN, SAGE & ALMOND
- LAKES ENTRANCE GURNARD**..... 29
JERUSALEM ARTICHOKE & BOTTARGA
- MOUNT GNOMON
WESSEX SADDLEBACK PORK BELLY**..... 31
APPLE, RADICCHIO & BEETROOT
- SOUTH EAST GIPPSLAND LAMB** 38
WOOD-GRILLED LAMB RUMP,
CONFIT RIB, CARROT & LAMB SAUCE
- BRAISED SHER WAGYU TOPSIDE** 35
AERATED POTATO & GREMOLATA OIL

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 37
- EYE OF RUMP, 220G..... 38
- KOBE WAGYU
FULL BLOOD WAGYU
FROM 9+ MARBLE SCORE ANIMALS**
- SCOTCH, 300G 57
- DAVID BLACKMORE (VIC)
DRY AGED, FULL BLOOD WAGYU
FROM 9+ MARBLE SCORE ANIMALS**
- TIP SIRLOIN, 220G 56
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- GRASS FED BEEF**
TYPICALLY LEANER,
MORE COMPLEX FLAVOUR PROFILE
& STRONGER 'BEEF' FLAVOUR

- KING ISLAND (TAS)
36 MONTH OLD ANGUS**
- PORTERHOUSE, 300G 34
- EYE FILLET, 220G 38
- O'CONNOR'S (VIC)
28 MONTH OLD, 35 DAY DRY AGED**
- SIRLOIN ON THE BONE, 400G 57

ADD SAUCE FOR \$4
BÉARNAISE | PEPPER SAUCE | BEEF SAUCE
GARLIC BUTTER | CAFÉ DE PARIS BUTTER

ALL STEAKS SERVED WITH
MIXED LEAF SALAD & SHALLOT DRESSING

SIDES

- HAND-CUT CHIPS 11
- ONION RINGS 10
- WOOD GRILLED BEETROOT
FORUM VINEGAR,
GOAT'S CURD, HAZELNUTS 14
- CREAMY POLENTA
FRESH HERBS & PARMESAN..... 13
- WOOD-GRILLED CORN
CAFÉ DE PARIS, RICOTTA SALATA..... 14
- 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..... 15

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