

## SNACKS

- MARINATED MIXED OLIVES..... 9**
- FRESHLY SHUCKED OYSTERS ..... 5 EA**  
LEMON & MIGNONETTE
- HAM HOCK CROQUETTES ..... 10**  
SMOKED CHEDDAR AIOLI, PICKLED APPLE

**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 & PEAR
- CHARCUTERIE SELECTION..... 38**  
PICKLES & GRILLED BREAD

- CHICKEN PARFAIT DOUGHNUT ..... 6**
- SWEET & SPICY POPCORN ..... 5**
- BRUSCHETTA ..... 6 EA**  
RED PEPPERS, OLASAGASTI ANCHOVY,  
& SMOKED TOMATOES ON CHARRED BREAD

## MAINS

- BLACK TRUFFLE  
& CHESTNUT RISOTTO ..... 32**  
MUSHROOMS, PARMESAN, BEURRE NOISETTE
- WOOD FIRE GRILLED SWORDFISH..... 29**  
LEMON, HERB & ANCHOVY DRESSING
- BORROWDALE PORK BELLY ..... 32**  
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
- GRASS FED BEEF**  
TYPICALLY LEANER,  
MORE COMPLEX FLAVOUR PROFILE  
& STRONGER 'BEEF' FLAVOUR
- KING ISLAND (TAS)  
36 MONTH OLD ANGUS**
- PORTERHOUSE, 300G ..... 34
- RED GUM CREEK (VIC)  
36 MONTH OLD ANGUS**
- EYE FILLET, 220G .....38

- O'CONNOR'S (VIC)  
28 MONTH OLD, 35 DAY DRY AGED**
- SIRLOIN ON THE BONE, 400G .....53

**ADD SAUCE FOR \$4**  
 BÉARNAISE | PEPPER 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, ALMONDS.....14
- BRAISED GREENS, SPECK, ANCHOVY, CHILLI.....14
- SIDE OF POTATO  
BAKED, CRISPY & AERATED .....12
- COLESLAW OF RED & WHITE CABBAGE  
RICOTTA SALATA, CHARDONNAY  
FORUM VINEGAR .....10
- SAUTEED MIXED & FORAGED MUSHROOMS  
GARLIC BUTTER, PANGRATTATO.....15
- SLOW COOKED CARROTS  
GOATS' CURD,  
CARROT PURÉE, PUFFED GRAINS.....14
- ADD NEW SEASON BLACK TRUFFLE AS A  
TOPPING TO ANY DISH, 10G SHAVED TABLE SIDE  
MANJIMUP, WESTERN AUSTRALIA .....20

### 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**