

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**
EYE OF RUMP, 220G.....38
- KOBE WAGYU
FULL BLOOD WAGYU
FROM 9+ MARBLE SCORE ANIMALS**
SCOTCH, 300G57
- 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, 220G38

- O'CONNOR'S (VIC)
28 MONTH OLD, 35 DAY DRY AGED**
SIRLOIN ON THE BONE, 400G53

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 RINGS10
- WOOD GRILLED BEETROOT
FORUM VINEGAR,
GOAT'S CURD, ALMONDS.....14
- BRAISED GREENS, SPECK, ANCHOVY, CHILLI.....14
- SIDE OF POTATO
BAKED, CRISPY & AERATED12
- COLESLAW OF RED & WHITE CABBAGE
RICOTTA SALATA, CHARDONNAY
FORUM VINEGAR10
- 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 AUSTRALIA20

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