

## SNACKS

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

## 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** ..... 4 EA  
RED PEPPERS & SMOKED TOMATOES  
ON CHARRED BREAD

## MAINS

- ROAST FENNEL**..... 29  
BUTTERNUT SQUASH, BLOOD ORANGE,  
POTATOES & WOOD-GRILLED CAPSICUM
- WOOD FIRE GRILLED SWORDFISH**..... 29  
LEMON, HERB & ANCHOVY DRESSING
- SOUTH EAST GIPPSLAND LAMB** ..... 38  
WOOD-GRILLED LAMB RUMP,  
CONFIT RIB, CARROT & LAMB SAUCE



CHANGES DAILY SO ASK YOUR WAITER  
FOR THE SPECIFICS.

PERFECT FOR TWO TO SHARE.  
(OR ONE IF YOU'RE  
ABSOLUTELY STARVING!)

CUT OF THE DAY WOOD GRILLED TO  
YOUR LIKING AND SERVED WITH  
CAFÉ DE PARIS BUTTER, WOOD  
GRILLED BEETROOT, GOAT'S CURD  
& MIXED LEAF SALAD.

## WOOD FIRE GRILL

### GRAIN FED BEEF

MORE MARBLING THROUGHOUT,  
BUTTERY FLAVOUR, SOFTER TEXTURE  
& LIGHTER 'BEEF' FLAVOUR

### KOBE WAGYU FULL BLOOD WAGYU FROM 9+ MARBLE SCORE ANIMALS

- EYE FILLET, 220G .....55  
SCOTCH, 300G .....57

### GRASS FED BEEF

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

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

KING ISLAND'S FREE RANGE CATTLE THRIVE  
ON ROLLING GREEN HILLS, PROTECTED BY THE  
CRAGGY COASTLINE OF THE UNIQUE ISLAND,  
FAMED FOR ITS FRESH PRODUCE

- PORTERHOUSE, 300G ..... 34  
EYE FILLET, 220G .....38

### O'CONNOR'S (VIC) 28 MONTH OLD, 35 DAY DRY AGED

PREMIUM BEEF SOURCED FROM SELECTED  
BRITISH BRED CATTLE, BRED IN GIPPSLAND.

- 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

## 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