

SUMMER

- Mount Zero olives 4
- Sourdough and burnt butter 2 each
- Blue Moon Pacific oyster, natural or battered 5 ea
- Anchoïde, heirloom cucumbers and sesame 8
- Tempura zucchini flower, basil cheese and date 5
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- Mussels, heirloom zucchini and XO vinaigrette 17
- Betroot carpaccio, miso chimichurri and walnut 15
- New season peas, ricotta and Sichuan 17
- Tamari roasted buttercup, sunflower and dill 15
- Mushrooms a la grecque, olive caramel and egg yolk 23
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- Corner Inlet Rock flathead, pipis and shellfish emulsion 34
- Flinders Island lamb, smoked ratatouille and goats cheese 30
- Macedon duck breast, apricot sherry and watercress 36
- Charred beans, buttermilk and almonds 10
- Roasted Dutch Cream potatoes, garlic and thyme 10
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- Coconut fromagé, Umeshu macerated cherries and sour plum sorbet 14
- Dark chocolate, cultured cream and berries 14
- Strawberry icecream and watermelon granita 8
- Cheese 50g, lavosh, honeycomb and muscatels 15
- Marcel Petit Comté
 - Rouzair Camembert
 - Roquefort
 - Selection of all three 22
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- Leave It To Us 65