

SPRING

Marinated olives 6

Oysters and mignonette 5ea

Mussels, smoked oil + bean salad 8

Ocean trout, citra hop, malt vinegar + rice cracker 6ea

Comté fondue, smoked tomato + toast 5

Bread 'n' butter pickles, daikon + ginger 5

Crispy pork jowl + honey mustard 6ea

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Pretzel + tarragon mustard 8

Sourdough + cultured butter 6

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Bitter leaves, walnut, nashi pear + red wine vinegar 12

Garden beetroots, coconut, ginger + raspberry 14

Dutch carrots, honey, curry + nuts 14

Yellowfin tartare, "sea gelée", spring onion + wakame 18

Mustard spätzle, peas, guanciale, kale + mushroom essence 17

Raw wallaby, pickled shiitake, horseradish + mizuna 16

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Chickpea panisse, kasundi, almonds + yoghurt 26

Cobia, green beans, spring onion, pandan + salsa verde 37

Dry aged duck breast, savoy cabbage, pear, hazelnut + mushroom sauce 42

Cape Grim rump cap, crushed kipflers, broccolini + ale glaze 38

500g O'Connor scotch fillet, duck fat potatoes + asparagus 75

CHEESE

Vully Reserve - cow, hard [CHE] 13
Granny's Blue - cow, blue VIC 13
Skyla Log - goat, lactic VIC 13
Camembert Fermier - cow, soft [FRA] 13
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Selection of three cheeses 26

DESSERT

Lemon thyme crème brûlée 14
Pear, kadayif, halva, macadamia + crème fraîche 13

DIGESTIF

FORTIFIED

Pennyweight Gold VIC 11
Niepoort 'Dry White' Port [SPA] 8
Pennyweight 'Reserve Ruby' Port VIC 8
Romate 'Cardenal' PX [ESP] 13

AMARI

Maindenii Nocturne VIC 11
Cynar [ITA] 8
Nonino [ITA] 13
Montenegro [ITA] 10
Fernet-Branca [ITA] 11

WHISKEY

Starward Single Malt [AUS] 12
Laphroaig 10 y.o. [SCT] 13
Lagavulin 8 y.o. [SCT] 14
Michters Single Barrel Rye [USA] 14
Suntory 'The Hakushu' Reserve [JPN] 14
Nikka Coffey Grain [JPN] 15

COGNAC / ARMAGNAC

Comte de Lamaëstre Armagnac [FRA] 15
Pierre Ferrand Cognac [FRA] 12

COFFEE / TEA

Filter coffee by Wood & Co 5
Organic tea selection by The Source 5