



WINTER - Victoria is blessed with diverse, evolving seasonal produce, dedicated farmers, vignerons, distillers, fishermen, butchers, cheesemakers, providores, market traders & many more dedicated industry professionals. Our menu is a celebration of their commitment to good food & quality in the glass.

GIN & VODKA BAR

Our drinks have been designed to partner clean, fresh aromatic seasonal foods. All cocktails are also prepared with unique native white spirits. Everything is served with Fever Tree Mediterranean tonic or Capi dry tonic & seasonal condiments.

Gin

Four Pillars Rare Dry, VIC
Condiments; mandarin, star anise & fennel pollen 12

Jasmine Royale
Four Pillars Shiraz, VIC
Champagne, Curacao, Campari & lemon 24

Elderflower Gin Southside
Stone Pine Distillery, NSW
Condiments; Buddha's hands & thyme 18

Vodka

Archie Rose Vodka, NSW
Condiments; pomegranate, coriander berry & mint 12

Oyster cocktail

Black Velvet
Bridge Road Beechworth Porter & Champagne 16

BUBBLES & WINES BY THE GLASS

Laurent Perrier LP Brut NV
Tours-sur-Marne, France 18

White

Von Buhl QBA Estate Riesling Dry 2015
Pfalz, Germany 12

Lunaria Civitas Pecorino IGT 2016
Abruzzo, Italy 14

Cullen Vineyard Semillion Sauvignon 2015
Margaret River, WA 13
Biodynamic 'Mangan vineyard'

Domaine Huards Romorantin 2013
Loire Valley, France 13
Biodynamic

Santolin 'Yarraland' Chardonnay 2015
Yarra Valley, Victoria 14

Domaine Majone Picpoul 2015
Languedoc, France 12

CRUSTACEA & OYSTER BAR

Oysters all (min 4 per serve)

Moonlight flat rock oysters Batemans Bay NSW
Petit Clare 5
Moonlight Kisses 5

South Coast Oysters Farm NSW
Merimbula 4
Shoalhaven 4.5

South Australian Coffin Bay Pacific's 4.5

Chef's selection half dozen 27, dozen 54

Australian Caviar - garnished with a warm crepe & cultured vodka cream
Organic Yarra Valley salmon 30g 25 / 50g 45
Shark Bay WA scampi 25g 125

Plateau de fruits de mer 50 pp min 2 pers / 100
(Oysters, chilled prawns & crab, clam, mussel ceviche & today's sashimi)

Smoked Petuna ocean trout & devilled egg 17
Whiting carpaccio with Angelica Farm fennel, native capers & horseradish 16
Spanner crab seaweed crepe with celeriac & truffles 22
Yellow-fin tuna, white radicchio, pistachio & avocado with spicy finger lime dressing 20
Chestnut wood-grilled calamari salad, guanciale & mustard fruits 18
Clarence River prawns, artichokes & Ortiz anchovy sauce 2 pieces 19

APPETISERS

28hr Soir sourdough with freshly churned seaweed butter or new seasoned olive oil 4
House duck-ham with mountain pepper 15
Winter Australian truffles, farm egg with Reggiano & soft polenta 24

ORGANIC & BIODYNAMIC VEGETABLES & SALADS

Jerusalem artichokes, celeriac & radish salad with truffled pecorino 10 / 14 (V)
Kohlrabi, pear & radicchio salad with black tahini 10/14 (V) (VG)
Biodynamic farro, beetroot, barbary & pomegranate salad with salted ricotta 10 / 14 (V)
Transition Farm heritage pumpkin, native limes & sage 10 / 14 (V)
Slow roasted cauliflower, house coconut yoghurt & spices 10 / 14 (V) (VG)
Caramelised Brussel sprouts with chestnuts & dukkha 10 / 14 (V)
Millet & cauliflower mash with hazelnuts 10 / 14 (V)
Triple cooked russets smoked garlic aioli 10 (V)
Charcoal potatoes with black sesame tahini 10 (V)

All vegetable dishes may contain traces of nuts & can be adapted for vegans

VEGAN & VEGETARIAN MAIN

Wood-roasted butternut pumpkin, winter tabouleh & cashew goats cheese 22

SUSTAINABLE FISH MATTERS - WOOD BBQ

Our wet-bar showcases only sustainable fish species procured from Australia's premium fishing grounds. Available as a fillet, or on the bone. Please see today's listing, all served with a seasonal condiment.

Pickled lemon, organic herbs & new season Mount Zero Picual olive oil salmoriglio MP

Seafood pot roast 'Sud Owest style' with rouille & croutons 40

ROTISSERIE BAR

Our rotisserie bar features ethical farming highlights wood-grilled & slow cooked dry-aged meats over charcoal & aromatic woods.

This menu we are cooking with Malee oak, Ironbark, hickory, apple & chestnut.

Poultry - all served with winter leaf salad, garlic croutons & pancetta
Milawa wood-fired Ross chicken ½ 28 / whole 48

Milking Yard Farm Sommerlad chicken only available whole, for 4 pers 25pp / 100

Slow cooked & roasted suckling pig porchetta with native muntries min 2 pers 30pp / 60

PASTURE FED MEAT

400g / 800g dry-aged Cape Grim rib-eye, celeriac & mustard remoulade,
Bone marrow & parsley salad 45 / 90

1kilo O'Connor's dry-aged rump of beef with wood-roasted shallots, for 2 pers 70

CHEESE, CHOCOLATE & PUDDING

Stone & Crowe cheeses (Vic) small 15 large 25
Moonshine, cow's milk - semi-hard 3 - 6 months
Nightwalker, cow's milk - wash rind 3 - 8 weeks
Special reserve, buffalo milk - hard - 6 months

Spiced-wine quinces with chestnut & chocolate waffle doughnut 15
Passionfruit pavlova 15

Rutherglen muscat creme caramel 15

Warm Bramley apple pie with cheddar ice cream 2 pers 12 pp / 24

WILSON & MARKET WINE

Your wine selections can be made from either our wine wall where select wines are available to your table with a corkage of \$15 per bottle, or from the list which has been procured to represent wines to enjoy with a broad range of seasonal food