## **Live Oysters**

**Sydney Rock Oysters or Pacific Oysters (GF) Served with Mignonette Dressing** Half Dozen 27 Dozen 54

### **Entrées**

<b>Beet Tartare</b> (GF)	
Quail Egg, Kettle Chips	20
<b>Snapper Ceviche</b>	
<u>Cured Port Phillip Snapper, Finger Lime, Avruga</u>	
Caviar & Crostoli	19
Burrata & Mortadella (GF)	
Fresh Burrata, Sliced Mortadella, Charred	
Radicchio & Wasabi Leaf	21
Roasted Asparagus (GF, N, V)	
Stracciatella, Hazelnut & Dried Porcini	18
Wild Mushroom Risotto (V)	
Wild Forest Mushrooms, Roasted Sweet Corn &	
Black Garlic, Aged Parmesan & Fresh Tarragon	22

# **Vegetable Mains**

Cacio e Pepe (V) Spaghetti Pasta, Kampot Pepper, Parmesan 29 Wood Fired Roasted Cauliflower (Vegan, N) Celeriac Hummus, Artichoke Crisps, Smoked Chilli, **Walnut & Currant Dressing** 

#### **Mains**

Wood Fired John Dory (GF)	
Sauce Veronique, Yarra Valley Caviar	38
Herb Crusted King Salmon	
Black Rice, Confit Fennel & Saffron	36
Roast Duck Breast	
Carrot, Orange & Cardamom Purée, Spiced	
Rillette	38
Rangers Valley Wagyu Rump Cap (GF)	
Grass Fed, Béarnaise Sauce & Watercress	
NSW, 250g	38
Sides	
Mixed Leaf Salad (V,GF)	11
Charred Greens, Toasted Sesame (V,GF)	12
Thrice Cooked Crispy Potatoes (V,GF)	11

#### **Sweets**

**Boysenberry Soufflé (V)** Crème Fraîche Ripple Ice Cream 18 Raspberry Pavlova (GF) Coconut & Mango 19 **Chocolate & Cherry Marquise (N)** Marinated Cherries, Almond Ice Cream 21 White Chocolate Cheesecake (V) Strawberry & Lychee Granita 19 Cheese Marcel Petite Comté. 'Le Comté Bleu' Cow's Milk Pyengana Cheddar Aged Clothbound, Cow's Milk

**Brie De Nangis Cow's Milk** 

Stilton Blue, Cow's Milk

Will Studd Le Marquis Chevre, Goat's Milk

Single Serve 16 Choice of 3 for 34

All Served With Fresh Local Honeycomb, Quince & Lavosh

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