



WINTER MENU

SMALLER PLATES

OYSTER, NATURAL WITH LIME	4
OYSTER, NOUC CHAM	5
OYSTER, BLACK BEAN AND GINGER	5
OYSTER, BAKED WITH BRIOCHE AND GUANCIALE	5
SOURDOUGH, DUKKAH, CONFIT GARLIC, EXTRA VIRGIN OLIVE OIL	8
RYE BREAD, CULTURED BUTTER	8
BAO BUN, HERBS, PEANUTS, CRISPY SHALLOT, SIRACHA, OYSTER SAUCE WITH A CHOICE OF	
PORK BELLY, SOFT SHELL CRAB, BEEF RIB OR LAMB LOIN	6
PORK HOCK CROQUETTES, SMOKED AIOLI	11
WARM MARINATED OLIVES, CHARRED SOURDOUGH	11



SHAVED ZUCCHINI SALAD, GARDEN PEAS, PARSLEY, SMOKED ALMONDS, GOATS CHEESE, CHARDONNAY VINAIGRETTE	14
ROASTED BONE MARROW, CRISPY ONION, GARLIC POWDER, PARSLEY, SOURDOUGH	16
SZECHUAN SALTED CHICKEN WINGS, PICKLED DAIKON SALAD, HONEYEATER HOT AND SOUR SAUCE	16
SOFT SHELL CRAB, JERUSALEM ARTICHOKE, KALETES, LEEK ASH, ANCHO	17
KING FISH CEVICHE, AGUACHILE, SMOKED AVOCADO, CUCUMBER, ICEPLANT	19
DUCK BREAST, CHILLI JAM, NASTURSIANS	19
PORK BELLY, CRISPY RIND, BLACKBERRY, NASHI, LOTUS, BLACK RADISH	23
W.A OCTOPUS, BLACK GARLIC, NDUJA, ROMESCO EMULSION, LIMA BEANS, PASILLA	23
LAMB NECK, PISTACHIO, CHEVRE, PICKLED BLUEBERRIES, PURPLE CARROT	24
COCONUT BRAISED BEEF CHEEK, BANANA BLOSSOM SALAD, NAHM PRIK	25
CRISPY BARRAMUNDI, STAR FRUIT, CARAMALISED PORK BELLY, GREEN NAHM JIM	25

LARGER PLATES

DUCK BREAST, KING OYSTER, BABY FENNEL, SEA PARSLEY, BURNT ORANGE	35
ORGANIC CHICKEN BREAST, CELERIAC, CHARRED ONION, WALNUT, CRANBERRY, FIELD HONEY	31
EYE FILLET, BONE MARROW, ALPINE PEPPER, PARSNIP, PURPLE CARROT, JUS	43
STEAMED HUMPTY DOO BARRAMUNDI, BABY CORN, WOMBOK, KAFFIR LIME, BONITO SOYA BOUILLON	35



KIDS

GRASS FED EYE FILLET, CHIPS AND SALAD*	14
BARRAMUNDI, CHIPS AND SALAD*	14
CHICKEN, CHIPS AND SALAD*	14

*PRICE INCLUDES A CHOICE OF HOUSE MADE ICECREAM VANILLA, CHOCOLATE, STRAWBERRY

DESSERT

KIWI FRUIT THREE WAYS, DRAGONFRUIT CUSTARD, GINGER BREAD, CRYSTALISED MINT	15
CARAMELISED PEAR AND FRANGIPANE TART, ROSEMARY AND HONEY ICE CREAM, HONEYCOMB	16
CHOCOLATE CREAMEUX, CARAMELISED BANANA, BANANA SPICED RUM ICE CREAM, PEANUT BUTTER POWDER	17



DEGUSTATION

| | OPP

WITH MATCHING WINES

| 35PP

MIMIMUM OF TWO PEOPLE

KING FISH CEVICHE, AGUACHILE, SMOKED AVOCADO, CUCUMBER, ICEPLANT
CHANDON NV BRUT, YARRA VALLEY, VIC

ROASTED BONE MARROW, CRISPY ONION, GARLIC, PARSLEY, CIABATTA
ROCKFORD RIESLING, EDEN VALLEY, SA

CONFIT PORK BELLY, CRISPY RIND, BLACKBERRY, NASHI, LOTUS, BLACK RADISH,
DOMAINE CHANDON PINOT NOIR ROSE, YARRA VALLEY, VIC

DUCK BREAST, KING OYSTER, BABY FENNEL, SEA PARSLEY, BURNT ORANGE
GIANT STEPS PINOT NOIR, YARRA VALLEY, VIC

COCONUT BRAISED BEEF CHEEK, BANANA BLOSSOM SALAD, NAHM PRIK
BAROSSA BABE SHIRAZ, BAROSSA VALLEY, SA

CARAMELISED PEAR AND FRANGIPANE TART, ROSEMARY AND HONEY ICE CREAM,
HONEYCOMB
FROGMORE CREEK ICED RIESLING, COAL RIVER, TASMANIA



SANDWICHES AND BUNS (LUNCH TIME ONLY)

GRILLED GRUYERE BRIOCHE CHEESE SANDWHICH, WITH FRIES AND AIOLI	14
RUEBEN, CORNED BEEF ON RYE, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING, FRIES AND AIOLI	16
PORK BELLY BRIOCHE BUN, NASHI SLAW, ANCHO AOILI, FRIES AND AIOLI	17
SOFT SHELL CRAB BRIOCHE BUN, LIME AND SIRACHA AIOI, FRIES	21
POTATO FRIES, AOILI	9