

## *ENTREE*

Fresh shucked Pacific Oysters - selected daily (min 4)  
Natural w shallot & chardonnay vinegar (gf) 5.5 ea  
Kilpatrick 7 ea - Mornay - 7 ea

Chevre goats, zucchini & leek croquettes, smoked tomato & beetroot relish (gf) (v) 26

Grass fed beef carpaccio, salsa tonnata, candied walnuts, pickled mushrooms, bitter leaves (gf) 30

WA Shark Bay scallops, cauliflower puree, crispy pancetta, aromatic crumb (gf) 32

Local Calamari fritti, fennel, mint & radicchio, lemon, caper & fresh dill aioli (gf) 31

Caprese- Heirloom tomato, buffalo mozzarella, shallots, pine nut pesto, Modena aged balsamic (gf)(v) 29  
+ San Daniele prosciutto 6

## *PASTA @ RISOTTO*

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v) 38

Tagliatelle, shiraz braised beef ox tail, cavolo nero, pecorino Romano, green olives, toasted almonds, chives (gf) 39

Linguini Seafood- prawns, scallops, Port Arlington mussels, Tasmanian salmon, chilli, garlic, olives 46 (gfoa)

Slow cooked duck & wild mushroom risotto, braised leeks, goats curd & truffle, pistachio, majoram (gf) (voa) 39

## *MAINS*

Western Plains 12 Hr Pork Belly, spiced quince, burnt brussel sprouts, baby capers, mustard red wine reduction (gf) 43

Southdown Gippsland 18hr shoulder of lamb, lentil ragu, shallots agro dolce, Persian fetta & pinot noir jus 44 (gf)

300grams Wagyu John Dee Qld MBS 3+ grain fed scotch fillet, red wine jus (gf) 59

Local wild caught fresh fish of the Day (MP)

## *SIDES*

Sautéed seasonal vegetables (gf) 14

Twice cooked Roast Sebago Victorian potatoes, oregano & confit garlic (gf) 13

Shoestring fries (gf) 12

Wild rocket, pear & parmesan & walnut salad, balsamic (gf) 14

## *DESSERT*

Vanilla & white chocolate panna cotta, coconut crumble, star anise, orange & berry compote (gf) 20

Dark Belgian chocolate fondant, Blood Orange, Cointreau, hazelnut praline, sea salt & honey parfait 22

Affogato, house made honeycomb, vanilla bean ice cream, espresso (gf) 18

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau 26

'Non il solito' Tiramisu, Amaretto Disarone mascarpone, espresso, pan di spagna, bitter chocolate soil (gf) 22

Petite Cannoli, ricotta & honey, pistachio 5 ea

Belgian hand rolled chocolate & Cointreau truffles (gf) 4 ea

Brutti e buoni- almond biscotti (gf) 6 ea

Petite plate for 2 to share -25

## *CHEESE*

Local & imported cheese selection for Two, served with preserves, fresh fruit, muscatels, lavosh 38

Wild Stud Brillat-Savarin, France, Triple cream, white mould soft cows milk 30g

Clothbound Farmhouse Aged Cheddar , cows milk, Bay of Fires, Tasmania 30g

Gorgonzola Dolce, Italy Bold blue, dense cream texture, cows milk 30g

## *FORTIFIDES - STICKIES - COGNAC*

Penfolds 'Father' Grand Tawny Port South Australia 14 (60ml)

Fonsecca Bin No 27 Aged Tawny Port Portugal 18 (60ml)

Morris Rutherglen Classic muscat, Vic 14 (60ml)

Campbells Rutherglen Topaque Rutherglen, Vic 14 (60ml)

Barbadillo Pedro Ximenez, Andalucia, ESP 18 (60ml)

Vito Curatolo Arini Marsala Superiore Dolce, Sicilia, ITA, 18 (60ml)

2019 Juniper Estate Botrytis Riesling, Margaret River WA 14 (90ml)

2018 Le Tertre du Lys d'OR Saturness, Bordeaux, France 18 (90ml)

Remy Martin V.S.O.P, Cognac, FR 18 (30ml)

Martell X.O, Cognac, FR, 30 (30ml)

Chateau du Tariquet V.S.O.P, Armagnac, FR, 18 (30ml)

Chateau du Breuil Calvados Pays D'Auge, FR, 18 (30ml)