



## TO START

HOUSE BREAD & BUTTER	5
SWEET AND SPICY ALMONDS	5
WHIPPED YABBY, POTATO SKINS	5
HOUSE MARINATED OLIVES	8
POTATO SCALLOPS & SCALLOP SALT	8
DAILY SLIDER	18

## SMALL – FROM THE GARDEN/PADDOCK/OCEAN

FENNEL TARTE TARTIN SNOW PEAS / PEA PESTO / STRACCIATELLA	18
GRILLED YABBIES / XO SAUCE	30
KINGFISH TARTARE MULLUMBIMBY PLUM / PEPPERBERRY / SOUR CREAM	24
POACHED PRAWNS AVOCADO / ICEBERG / SPECIAL SAUCE	25
CURED HARVEY BEEF RUMP CAP ROASTED GARLIC / HORSERADISH / RASPBERRIES	24
CUMIN LAMB BELLY PICKLED SHIITAKE / RADISH	22
CHARCUTERIE SELECTION CURED MEATS / CHICKEN LIVER PARFAIT / GRILLED BREAD	29

## LARGE – FROM THE GARDEN/PADDOCK/OCEAN

BAKED POTATO GNOCCHI PECORINO / KAI LAN / WALNUTS	31
RAINBOW TROUT KOHLRABI / FENNEL / APPLE YOGHURT	37
PORK BELLY GRILLED BABY GEM / BOUDIN NOIR / RUHBARB CHUTNEY	39
ARKADY LAMB RUMP SMOKED & PICKLED ONIONS / CHARRED CUCUMBER	39
500G HARVEY BEEF SIRLOIN ON THE BONE GRILLED ASPARAGUS / YABBY EMULSION	60
ARKADY LAMB SHOULDER BURNT LEMON / NORI CAULIFLOWER	85

## SIDES

CAULIFLOWER / HONEY SUMAC YOGHURT / PINE NUTS	12
MARIO'S RUNNER BEANS / SESAME DRESSING	9
ICEBERG / MINT / BRONZE FENNEL / SOUR CREAM	9
PORK FAT POTATO GEMS	9

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## FEAST MENU...- \$65 P/P

*A series of courses designed for the table to share, served 'Feast Style'*

*If you're still hungry then why not add a supplementary course of dessert or cheese for \$15 p/p*

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## DESSERT

BURNT BLOOD ORANGE / VACHERIN / HIBISCUS GRANITA	15
“SNICKERS” SALTED CARAMEL / MILK CHOCOLATE / PEANUT GLACÉ	18
WHITE PEACH / BURNT ROSE / BERRY GRANITA	13

## CHEESE

LE CONQUERANT / CAMEMBERT <i>COWS MILK , NORMANDY, FRANCE</i>	
PYENGANA / CHEDDAR <i>COWS MILK , PYENGANA, TASMANIA</i>	
BERRIES CREEK / RIVERINE BLUE <i>BUFFALO MILK , FISH CREEK, VICTORIA</i>	
TARAGO RIVER CHEESE CO / JENSEN’S RED WASHED RIND <i>COWS MILK , NERRIM SOUTH, VICTORIA</i>	
LE DUC / VACHERIN / WASHED RIND <i>COWS MILK , FRANCHE COMTE, FRANCE</i>	
BRILLAT SAVARIN / TRIPLE CREAM SOFT CHEESE <i>COWS MILK , BOURGOGNE, FRANCE</i>	
AGOUR / OSSAU IRATY / SEMI HARD CHEESE <i>SHEEPS MILK , BASQUE REGION, FRANCE</i>	
AGOUR / BREBIS PETIT / SEMI HARD CHEESE <i>SHEEPS MILK , BASQUE REGION, FRANCE</i>	
SINGLE CHEESE	12
THREE CHEESE	29

## KIDS

FISH / CHIPS / SALAD	15
CHICKEN / CHIPS / SALAD	15
BEEF BURGER / CHIPS / SALAD	15 <sup>18</sup>
FRIES	9
VANILLA ICE CREAM	
2 SCOOPS	5
CHOCOLATE / STRAWBERRY TOPPING	
HOUSE MADE GINGER BEER	4
HOUSE MADE LEMON SQUASH	4
FIRE ENGINE	5