



TO START

HOUSE BREAD & BUTTER	5
SWEET AND SPICY ALMONDS	5
WHIPPED MARRON, 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
XO PRAWNS / KAI LAN STEMS	30
KINGFISH TARTARE	
MULLUMBIMBY PLUM / PEPPERBERRY / SOUR CREAM	24
POACHED PRAWNS	
AVOCADO / ICEBERG / SPECIAL SAUCE	25
CURED HARVEY BEEF RUMP CAP	
HORSERADISH / SESAME / ARTICHOKE	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	
CARROT / GRILLED APRICOT / CANDIED ALMONDS	39
ARKADY LAMB RUMP	
SESAME EGGPLANT / CUCUMBER / PICKLED ONION	39
500G HARVEY BEEF SIRLOIN ON THE BONE	
GRILLED ASPARAGUS / MARRON EMULSION	60
ARKADY LAMB SHOULDER	
BURNT LEMON / RUNNER BEANS	85

SIDES

ASPARAGUS / MARRON EMULSION / BUCKWHEAT	9
RUNNER BEANS / SESAME DRESSING	9
ICEBERG / BASIL / CHERRY TOMATO / SOUR CREAM	9
PORK FAT POTATO GEMS	9

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

DESSERT

MILK / HONEY / CAMOMILE / BEE POLLEN	15
“SNICKERS” SALTED CARAMEL / MILK CHOCOLATE / PEANUT GLACÉ	18
WHITE PEACH / BURNT ROSE / BERRY GRANITA	15

CHEESE

LE CONQUERANT / CAMEMBERT <i>COWS MILK , NORMANDY, FRANCE</i>	
PYENGANA / AGED 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
FRIES	9
VANILLA ICE CREAM	
2 SCOOPS	5
CHOCOLATE / STRAWBERRY TOPPING	
HOUSE MADE GINGER BEER	4
HOUSE MADE LEMON SQUASH	4
FIRE ENGINE	5