

SPRING MENU

To Start

Marinated Mount Zero Olives	12
Freshly Shucked Sydney Rock Oysters (A) With Lemon & Mignonette Dressing	7ea
Mushroom Parfait, Crispy Chicken Skin, Onion Jam on Hazelnut Brioche	7ea
Cauliflower and Truffled Pecorino Gougère	7ea
Extra Pumpkin & Lyonnaise Bread with trio of butters	12

Entrées

Cured Abrolhos Scallop Carpaccio, House Ponzu, Fennel, Blood Orange, Basil, Spiced Pistachio and Tobikko (M)	29
Mushroom & Asparagus Risotto, aged Parmesan, Chives and Guanciale	26
Warm Salad of Aurum Duck, New Seasons Potato, Green beans, Poached Egg and Flinders Black Truffle Pesto	35
Raviolo of Smoked Ham Hock, Mustard Leaves, Peas and Mint	26
Shark Bay Blue Swimmer Crab, Zucchini Flower, Basil, Lemon and Bisque (A)	30
Benton Rise Farm's Locally Sourced Organic Salad with textures of seasonal vegetables	17

Mains

Poached Free Range Chicken, White Asparagus, Morel Mushrooms, Wild Garlic and Roasted Chicken Butter Jus	48
Grilled Ocean Trout with Mussels, Farfalle, Cauliflower, Shiitake and Seaweed Butter	52
Roaring Forties Lamb Rack, Shoulder and Sweetbreads, Gem Lettuce, Broadbeans, Zucchini and Gremolata	60
Murray Cod, Green Asparagus, Dill, Capers, Almond, Squid and Vermouth Sauce	56
48-hour Slow-Cooked Otway Pork Collar, Bois Boudran, Red Capsicum, Spring Beans, Main Ridge Chèvre and Rocket	49
Fricassée of Globe Artichoke, Asparagus, Peas, Morels, Almond, Wild Garlic and Main Ridge Capony	44

Desserts

Swiss Roll of Passionfruit, Cured Pineapple, White Chocolate & Lime	17
Cuvée 'Noir' 80% Dark Chocolate Fondant and Popcorn Ice-Cream	18
Vanilla Cheesecake, Blood Orange, Oat Biscuit and Basil	17
Burnt Butter Madeleines, Medjool Dates, Preserved Lemon and Rippled Almond Ice-Cream	18
Victorian Cheese Plate, House Chutney, Muscatels, Lavosh and Benton Rise Farm Honeycomb	Small 28 / Large 38
Homemade Ice-Cream & Sorbet Selection	6 / 3 Scoops 15

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Bar Snacks

Marinated Mount Zero Olives	12
Freshly Shucked Sydney Rock Oysters (A)	7ea
With Lemon & Mignonette Dressing	
House-made Pumpkin & Lyonnaise Bread with trio of butters	12
Charcuterie Board with cornichons, toasted bread, butter and seasonal chutney	28
Victorian Cheese Plate, Seasonal Chutney, Muscatels, Lavosh & Benton Rise Farm Honeycomb	38
Mushroom Parfait, Crispy Chicken Skin, Onion Jam on Hazelnut Brioche	7ea
Cauliflower and Truffled Pecorino Gougère	7ea
Deep Water Fried Chicken with Burnt Onion Mayonnaise	17
Salt and Pepper Calamari with Lemongrass Mayonnaise (I)	21
Bowl of Herb Salted Chips	12
Benton Rise Farm's Locally Sourced Organic Salad	10