

Spring

AUSTRALIAN OYSTERS		
Served natural	seasonally sourced, champagne mignonette	5.5e
CRUDO		
Australian kingfish	namjim, mayo	28
Eye fillet tartare	cured egg yolk, horseradish, brick pastry (2)	22
SMALL PLATES		
Flour House sourdough	CopperTree Farm cultured butter	10
Calabrese sopressa salami	house gherkins	24
Sicilian Nocelara green olives	mixed & marinated	10
Burrata	caramalised nashi pear, macadamia, basil oil	28
Beetroot ravioli	goats cheese, hazelnut, brown butter, sage (2)	18
Zucchini flowers	spinach & ricotta, arrabbiata (2)	26
Sweet potato doughnuts	whipped cod, Yarra valley trout caviar (2)	22
Olasagasti Spanish anchovies	ricotta, fennel agrodolce, sourdough (2)	20
Baked Shark Bay scallops	Cafe di Paris butter, pangratatto (2)	22
Lobster roll	Canadian lobster, mayo, finger lime, milk bun (1)	18
Crab taco	Alaskan king crab, kholrabi, avocado, pickled green chilli (1)	15
Fremantle octopus	jalapeno dressing, pickled daikon, celery	28
Croquettes	smoked scamorza, balsamic fig jam, lardo (2)	18
Grilled chorizo	romesco, pickled sweet onion	24

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PASTA		Available 12-3PM & 5-10PM
Gnocchi	Sanchoku wagyu brisket alla Genovese, smoked cherry tomato, parmesan	42
Linguine	Shark Bay blue swimmer crab, confit chilli, semi dried tomato pesto	46
Rigatoni	pork & fennel sausage, rapini, cream, pecorino	42
Risotto	Shark Bay prawns, bisque, asparagus, zucchini	44
MAINS		Available 12-3PM & 5-10PM
Eye fillet	220g grass fed, celeriac, spiced roasted dutch carrots, jus	65
Lamb shoulder	white wine braised, artichoke, peas, charred spring onion	52
Duck breast	roast apple puree, caramalised fennel, cavolo nero, duck jus	52
Fish du jour	locally sourced, wait staff to advise	MP
SIDES		
Pommes frites		13
Cos lettuce	ranch, pickled cucumber, parmesan crisp	14
Brussels sprouts	roasted sesame dressing	15
Roasted zucchini	whipped ricotta, Kalamata olive, pickled sweet onion	15
KIDS		Eat free between 5-6PM
Pasta	with choice of napoli, bolognese OR butter sauce	22
Steak fillet	with chips OR salad	24
Battered local fish fillet	with chips OR salad	24

. Where possible, we source produce from local suppliers which results in better tasting, seasonal dishes.
We are dedicated to accommodating dietary requirements with prior notice.

Please note a 10% surcharge applies on Sundays and 15% on public holidays

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DESSERT

Tiramisu	18
savoiardi, mascarpone, cacao, coffee	
Black velvet	20
dark choc mousse, praline, coffee genache	
Banoffee pie	22
chocolate genache, salted caramel, vanilla whipped cream	
Strawberry & rhubarb cheesecake	20
strawberry gel, rhubarb consomme, rose veil	
Affogato	10
with liquer	+ 9

CHEESE

Rotating selection, served with seasonal fruit paste, seeded crackers	
Single serve (30g)	12
Selection of three (30g each)	32

SWEET, FORTIFIED & DIGESTIVES

2019 Royal Tokaji 'Blue Label' Aszu HU	19
Yalumba 'Antique Tawny', Eden Valley SA	14
NV Valespino Pedro Ximenez, Jerez SP	14
Cocchi 'Barolo Chinato', Torino IT	18
1981 Delord Vieil Armagnac, Armagnac FR	20
Deau 'Black' Rare XO, Cognac FR	29
Amaro Rucolino, Ischia IT	16

For more options, please consult our full beverage list

COCKTAILS

Berretto da notte	24
Brown butter bourbon, Licor 43, Mr. Black, Chinotto nero, coffee foam, nutmeg	
Mi Amor	24
Cachaca, pistachio liqueur, averna & raspberry	