

ENTRÉE

Potato Wedges

Beer battered, sour cream, sweet chilli sauce
12 v

Cheesy Garlic Bread

Mozzarella stuffed cobb loaf
14 v

1/2 Doz Oysters

finger lime, mignonette
24

Grilled Lamb Rack

Vindaloo sauce, mopping bread
35

Crab Bao

Fried soft shell crab, steamed buns, kewpie, sriracha
20

Ocgy & Nduja

Grilled octopus, spiced salami spread, mixed lettuce
24

Fijian Kokoda

Cured blue fin tuna, fresh coriander, coconut milk, chillies, lime
18

Grilled Halloumi

L'Artisan Organic halloumi, heirloom tomatoes, rocket pesto
18 v

GRILL

Ribeye 400g

Duck fat potato, asparagus, pepperberry jus
49

Cauli Steak

Purple cauliflower, basil hummus, harissa, dukkah
30 v VG

Venison Striploin

Chimichurri, radicchio
42

Peruvian Chicken Thighs

Aji verde, fried plantain, broccolini, charred lime
38

Tomahawk

Parmesan truffle fries & beer bucket
or
duck fat potato, broccolini, salad, corn on the cob
200

Fish of the Day

Roast pepper veloute, pok choy, lemongrass oil, Avruqa
38

Wagyu Mb5 Porterhouse 250g

Duck fat potato, asparagus, pepperberry jus
69

Wild Boar Burger

Charcoal Brioche, bacon, nduja, potato wedges
29

PASTA

served with house focaccia

Pork Ragù

Cider braised pork, papperdelle
32

Squid Ink Spaghetti

Pipis, white anchovies, salted bottarga, lemon
34

Caccio e Pepe

Pecorino, peppercorn, linguine
30 v

SIDES

Duck Fat Potatoes

12

Rocket Salad

Rocket, confit tomato, pecorino, balsamic
12 v

Grilled Zucchini

Cajun spice
12 v VG

Corn on the Cobb

Miso butter, house togarashi
12 v

DESSERT

Warm Chocolate Brownie

Rum and raisin ice cream, almond praline
16

Basque Cheesecake

Berry coulis
16

Lemon Posset Tart

Raspberry sorbet, torched meringue
16

Cheese Board

Selection of Victorian cheese, crackers, muscatels, relish
29