

Aperitif Hour

5pm – 6:30pm

Fresh Oysters · 6/pc · 27/half doz.

Dark Rye Rolls, Vegemite Butter · 12

Marinated Olives · 5

Sri Lankan Deviled Cashews · 5

Chicken Liver Éclair, Date, Madeira · 16

Squid Arancini, Tarragon Aioli · 16

Stracciatella, Pumpkin, Pomegranate Molasses · 18

Cheese Selection, Saucisson, Crackers · 38

Wines:

Sparkling

N.V. Col del Lupo, Rive de Rolle 'Brut'

2017 Harrow & Hope, Reserve No. 6 'Brut'

gls | btl

16 | 85

24 | 120

White

2022 Mac Forbes, Hoddles Creek Village Chardonnay

2017 Mount Pleasant, Cellar Aged Semillon

18 | 90

30 | 180

Red

2021 Donovan Rall, AVA Syrah

2011 Cirillo, 1850 Ancestor Vine Grenache

23 | 130

36 | 175



DINNER

6pm - 9:45pm

Snack Tasting · 33

Feed Me · 78

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Marinated Japanese Eggplant, Green Harissa, Miso Pine Nut · 14

Chicken Liver Éclair, Date, Madeira · 16

Squid Arancini, Tarragon Aioli · 16

Grilled Chicken Oyster, Brindleberry, Perilla · 12

Confit Petuna Ocean Trout, Smoked Miso, Burnt Lemon · 26

Beef Tartare, Fermented Chili, Endives · 26

Pan Roasted Scallop, Fermented Tokyo Turnip, Corn · 26

Stracciatella, Pumpkin, Pomegranate Molasses · 18

Curly Kale and Blue Cheese Salad, Dill Pickles, Sesame · 16

Barley and Mushroom Risotto, Grilled White Maitake · 26

Pot Pie of Muscat Pumpkin and Sri Lankan Cashew Nut Curry · 38

Pan Roasted Skate Wing, Black Bean, Tomato · 36

Duck Breast, Spiced Carrot, Sour Plum · 48

Argentinian Grass-fed Angus Striploin 300g, Paris Butter, Hasselback Potato · 60

Corn, Condensed Milk, Bourbon · 14

Coconut Sorbet, Pistachio and Caraway Roll · 18

Cheese Selection, Saucisson, Crackers · 38



Feed Me

Oysters, Cabernet Sauvignon Mignonette
Grilled Chicken Oyster, Brindleberry, Perilla

Dark Rye Rolls, Vegemite Butter
Stracciatella, Pumpkin, Pomegranate Molasses
Beef Tartare, Fermented Chili, Endives

Barley and Mushroom Risotto, Grilled White Maitake
Duck Breast, Spiced Carrot, Sour Plum
Green Salad

Corn, Condensed Milk, Bourbon

Recommended Supplements:

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 27/half doz.
Chicken Liver Éclair, Date, Madeira · 12
Squid Arancini, Tarragon Aioli · 12
Coconut Sorbet, Pistachio and Caraway Roll · 16
Cheese Selection, Saucisson, Crackers · 20

*This is only a sample menu which is based on daily availability

