



Any Two Courses 55
Any Three Courses 65

Medium

Heirloom carrots, quinoa, seeds, dates, smoked almonds & orange blossom labne - GF
*2015 Yarra Valley Pinot Gris

Shaved asparagus, black garlic, mizuno, manchego & white truffle vinaigrette - V, GF, NF
*2015 Estate Sauvignon Blanc

Confit octopus, cauliflower skordalia, crispy onions & spiced hazelnut
*2014 Yarra Valley Chardonnay

Roasted quail, sweet corn, pickled grapes, lardo & scotched quail egg - NF
*2014 Yarra Valley Cabernet Franc

Cured kingfish, avocado, threded chilli & nettles - GF, DF, NF
*2015 Yarra Valley Cerberus – Sauvignon Blanc, Viognier, Chardonnay, Gewürztraminer, Sylvaner, Pinot Gris



Large

Spring pea risotto, mint, lemon & ricotta salata - V, GF, NF

*2015 Yarra Valley Sauvignon Blanc

Leg of corn fed chicken, jerusalem artichoke, farro & guanciale - NF

*2015 Yarra Valley Cerberus – Sauvignon Blanc, Viognier, Chardonnay, Gewürztraminer, Sylvaner, Pinot Gris

Slow cooked shoulder of lamb, carrot hummus & spring slaw - GF, DF, NF

*2014 Yarra Valley Cabernet Franc

Pan seared Monk fish, slow cooked fennel, brandade & pickled lemon - NF

*2014 Yarra Valley Chardonnay

8+ Wagyu Rump cap, dauphinois potato & smoked garlic butter (\$10 surcharge) - GF, NF

*2013 Yarra Valley 'la Gauche' – Cabernet Sauvignon, Merlot, Cabernet Franc

Sides

Hand cut shoestring fries - V, GF 10

Slow roasted green beans - V, GF 10

Green leaf salad house dressing - V, GF 10

Bread - (GF also available) 6

Sweet

Baked apple, freeze dried custard, oat crumble & milk sorbet - NF

Variations of blood orange, aerated milk chocolate & dark chocolate sorbet - V, GF, NF

Salted caramel tart, pear, ginger praline & mascarpone

Selection of cheese, fig and walnut salami & lavosh

V - Vegetarian, GF - Gluten free, DF - Dairy free, NF - Nut Free

*Our Sommelier's Wine Recommendation

15% Surcharge will apply on any Public Holiday