

BREAK BREAD

FERN FOCACCIA

House made, blistered over fire. There to share. (V)

10

MORTADELLA SKEWER 15
salsa verde, chargrilled lemon (GF, DF)

WARM MARINATED OLIVES 9
rosemary, fennel seeds, orange & chilli (GF, DF, VG)

STRACCIATELLA 8
fresh cheese originating from Apulia Italy (GF, V)

PEPERONATA 8
Sicilian slow braised, bell peppers, tomato, onion (GF, DF, VG)

MARINATED ARTICHOKEs 10
poached in olive oil (GF, DF, VG)

MANZANILLA OLIVE DIP 9
Manzanilla olives, cream cheese, lemon & parsley (GF, V)

ANCHOVIES 8
lemon oil (GF, DF, A)

PASS IT AROUND

SESAME PRAWN TOAST 16
black & white sesame, Yarra Valley salmon caviar, gochujang aioli (DF, A)

TUNA CRUDO 24
tomato consommé, avocado purée, herbs (GF, DF, A)

VEGETABLE TART 18
whipped ricotta, lemon, chilli, flat leaf parsley (GF, V)

OYSTERS (3 / 6 / 9) 18 / 36 / 54
freshly shucked, mignonette, lemon (GF, DF, A)

CHARGRILLED OCTOPUS 26
chorizo oil, smashed chickpeas (GF, DF, A)

HALF SHELL SCALLOPS 24
grilled, Nduja butter, pangrattato (A)

LANEWAY BOARD 36
salumi, cheese, chicken liver parfait, house pickles

BEYOND THE GRILL

DRY-AGED AYLESBURY DUCK 46
duck leg croquette, honey, orange & star anise (DF)

MARKET FISH 46
green pea purée, mushrooms, mussel escabeche (GF, A)

GRILLED ASPARGUS 28
poached duck egg, black olive butter, aioli, garlic pangrattato (V)

RIGATONI 30
confit tomato, olives, lemon, chilli & stracciatella (V)



FERN

BAR & DINING

THE GRILL

All served with house cut herb salted fries

DRY-AGED RIBEYE 400g, dry-aged 21 days - 42 days. Gippsland, Vic (GF, DF)	80
WAGYU SCOTCH FILLET MB 8-9 Black Opal, 220g, North East Vic (GF, DF)	90
BRINED ½ HAZELDENE CHICKEN salsa verde (GF, DF)	46
DRY-AGED BEEF TENDERLOIN 180g Gippsland 21 days (GF, DF)	48
WHOLE JUMBO PRAWNS chargrilled, brushed with chilli oil (GF, DF, A)	52

FERN STEAK FRITES

MB 4 Little Joe aged porterhouse, Fern No 1 sauce,
house cut herb salted fries (GF, DF)

52

BUTCHER'S CUT

please ask your wait staff for
today's cut (GF, DF)

MP

SAUCES FOR STEAKS · FERN NO 1 · PEPPERCORN · RED WINE JUS · MUSHROOM

ON THE SIDE

HOUSE CUT FRIES herb salt (GF, DF, VG)	12
GRILLED BROCCOLINI garlic, almonds, shallots (GF, DF, V)	14
CAESAR SALAD, FERN'S WAY cos, caesar dressing garlic pangrattato (DF, V)	12
MIXED LEAF SALAD Alto merlot dressing (GF, DF, VG)	12
POTATO FONDANT Café de Paris butter (GF, V)	14

ONE LAST THING

GRATIN OF BERRIES prosecco sabayon, raspberry gelato (GF, DF)	20
DARK CHOCOLATE MOUSSE callebaut, broken cannoli	22
CARAMELISED WHITE CHOCOLATE poached rhubarb, crème fraîche, chocolate soil	20
FERN'S SORBET ask your host for today's flavour (GF, VG)	20
AUSTRALIAN CHEESE Shepherd's Whey Farmhouse Brie, Mount Shadwell Organic Tomme, Shepherd's Whey Farmhouse Blue, quince	32

CHEF'S TASTING MENU

Six courses to share, our kitchen team's favourite
dishes. Whole table, minimum two guests.

120 PP