

CANAPÉS

Chicken liver parfait, pinot gel	\$12
Garden in a glass – pumpkin hummus, macadamia dukkah, smoked yoghurt, petite herbs (V, VGO)	\$12
Charred broccoli croquettes, romesco sauce (2-pcs) (V)	\$14
Black & white sesame prawn toast, Yarra Valley salmon caviar, Cochujang aioli (DF)	\$16
Tuna tartare, taramasalata, salmon pearls, kombu dashi crisp	\$16

ENTREE

Cured Kingfish, buttermilk dressing, kohlrabi, avocado, caviar (GF)	\$22
Marinated beetroot, dreaming goat chevre curd, honey-glazed walnuts, strawberries (GF, V, VGO)	\$18
Ricotta-filled zucchini flowers, puttanesca, pine nuts, grapes & currant (V)	\$20
BBQ Prawn frites, XO butter (GF)	\$24
Savour & grace, salumi & charcuterie selection (GF Optional)	\$26

MAINS

Hosie chicken & mushroom pie, confit leek & champ, chicken crackle	\$34
Mushroom & buffalo ricotta tortellini, autumn greens, lemon & parmesan (V)	\$38
Dry aged Aylesbury lacquered duck breast, duck leg croquette, honey, orange & star anise	\$48
Pan seared market fish, prawn mash confit fennel, dill oil (GF)	\$48
Grilled Loddon Valley lamb, shepherd's pie, parsnip purée, cumin roasted carrot (GF)	\$48
Grilled aged beef tenderloin, duck fat potato pavé, caramelised onion, duxelles, rosemary jus (GF)	\$56

TO SHARE

Chefs tasting 6-course menu to share, Our kitchen teams favourite dishes \$105/pp

SIDES

Fries, aioli (V) \$12

Triple-cooked potatoes, rosemary, garlic (GF, V) \$12

Mixed leaf salad alto merlot dressing (V) \$12

Steamed broccolini, garlic, almonds, fried shallots (V) \$12

DESSERT

Petit Fours: lemon meringue madeleine, chocolate walnut brownie or salted caramel donut \$6/each

Caramelised date sponge, miso-malted butterscotch, crème fraiche ice cream \$18

Graffiti, brick, coffee financier, white coffee cream, yuzu jam, chocolate \$22

Chocolate délice, hazelnut praline, raspberry sorbet, cocoa tuile \$20

Cheese selection, three Victorian cheeses, quince jam \$32

GF: Gluten Free | DF: Dairy Free | V: Vegetarian | VG: Vegan | VGO: Vegan Option Available

*Please advise staff of any food allergies, intolerances, religious or other dietary requirements.
We can adapt many dishes on request (for example: vegan, gluten-free, dairy-free or nut-free).