

– PARTAGER –

a selection of dishes to enjoy together

'TOOLUNKA CREEK' 8
HOUSE MARINATED

OLIVES
VG GF NF

'BOOMER BAY' TASMANIAN
OYSTERS

ea 7 | ½ doz 38 | 1 doz 72

'Yarra Valley' rosé cider mignonette
lemon
GF DF NF

DUO DIPS 18

white bean & harissa vinaigrette
roast beetroot & 'Yarra Valley' feta
charcoal lavash
V VGO GFO NF

(3) WOOD-FIRED 'MOOLOOLABA' KING PRAWNS 28

garlic, chili & charred lime
GF DF NF

LOCAL HANDCRAFTED BURRATA 28

olives, basil, toasted walnuts, warm bread
'Calabrian' pepper & sun-dried tomato vinaigrette
V GFO NFO

'FOUR Pillars' GIN CURED OCEAN TROUT 28

radish, compressed cucumber, lemon crème fraîche
'Yarra Valley' caviar & petite bronze fennel
GF NF

(2) LEVANTE STYLE SKEWERS 28

wood grilled 'Aleppo' pepper lamb
garlic, lemon & whipped feta
GF DFO NF

CHARCUTERIE PLATE 50

truffle-squid ink salami, grass-fed bresaola, wood smoked ham
nduja-ricotta spread & 'Ford Farm' aged cheddar
cornichons, pickled peppers, seeded mustard
warm crusty bread

– VIANDE DE BOEUF AUSTRALIENNE –

250G 'AUGUSTUS' PORTERHOUSE 42

350G DRY AGED 'VICTORIAN'
PORTERHOUSE ON THE BONE 58

300G MB4 'POTORO' PORTERHOUSE 68

all steaks come with a side of frites & choice of sauce:

Café de Paris

GF NF

Salsa Verde

GF DF NF

Cognac & Green Peppercorn

GF NF

– GRAND PLATS –

CONFIT DUCK LEG 38

'Puy' lentil ragout, celeriac purée, roast glazed carrot
herb brioche crumb & jus
GFO NF

'DAINTREE' BARRAMUNDI 38

tomato-chili confiture, pickled zucchini
lemon yoghurt & coriander oil

GF DFO NF

CAULIFLOWER STEAK 28

broccolini & pumpkin seed salsa

VG GF NF

No substitutions.

Please advise of any dietary requirements. We do not guarantee a strict nut or gluten free kitchen.

Menu is subject to change without prior notice. 10% surcharge applies on Public Holidays.

1.9% processing fee applies to all card and digital payments.

– A CÔTÉS –

FRESHLY BAKED IN-HOUSE BREAD 8

red gum smoked salt & whipped butter

DFO NF

HARICOT VERTS 12

crispy chickpeas & smoked paprika
almond milk dressing

VG GF NFO

AUBERGINE RÔTI 12

'Lebanese' eggplant, labneh
tomato vinaigrette

V GF DFO NF

FRITES 12

garlic aioli
GF DF NF

– DESSERTS –

LEMON CURD & BERRY SORBET 14

crispy meringue, biscuit crumb, fresh raspberry
lemon balm

GFO NF

'GRAND MARNIER' CHOCOLATE MOUSSE 14

'Veliche' dark chocolate, orange segments
whipped cream

GF NF

AUSTRALIAN 'FROMAGE' 9 PER SERVE

'Ford Farm' aged cheddar \ 'Six Farms' double brie \ 'Fourme D'Ambert' blue
quince, candied spiced nutes & water biscuits

Bistrot
BISOU