

CANAPÉS

CHICKEN LIVER PARFAIT, pinot gel	\$12
GARDEN IN A GLASS, pumpkin hummus, macadamia dukkah, smoked yoghurt, petite herbs (V, VGO)	\$12
BROCCOLI CROQUETTES, romesco sauce (2-pieces) (V)	\$14
SESAME PRAWN TOAST, Yarra Valley salmon caviar, Gochujang aioli (DF, A)	\$16
TUNA TARTARE, taramasalata, salmon pearls, kombu dashi crisp (A)	\$16

ENTRÉE

CURED KINGFISH, buttermilk dressing, kohlrabi, avocado (GF, A)	\$22
MARINATED BEETROOT, goat's chèvre curd, honey-glazed walnuts, strawberries (GF, V, VGO)	\$18
ZUCCHINI FLOWERS, ricotta-filled, puttanesca, pine nuts, grapes & currant (V)	\$20
BBQ PRAWN FRITES, XO butter (GF, A)	\$24
SAVOUR & GRACE, salumi & charcuterie selection (GF Optional)	\$26

MAINS

HOSIE CHICKEN & MUSHROOM PIE, confit leek & champ, chicken crackle	\$34
MUSHROOM TORTELLINI, buffalo ricotta, autumn greens, lemon & parmesan (V)	\$38
AYLESBURY DUCK BREAST, dry aged, lacquered, duck leg croquette, honey, orange & star anise	\$48
MARKET FISH, pan seared, prawn mash, confit fennel, dill oil (GF, A)	\$48
LODDON VALLEY LAMB, shepherd's pie, parsnip purée, cumin roasted carrot (GF)	\$48
BEEF TENDERLOIN, aged, duck fat potato pavé, caramelised onion, duxelles, rosemary jus (GF)	\$56

TO SHARE

CHEF'S TASTING MENU, six courses to share, our kitchen team's favourite dishes	\$105/pp
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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
A-Australian seafood · I-imported seafood

*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).