

italian flatbread, wood fire grilled eggplant dip *	16
marinated olives	10
sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing	6ea 7ea
wood roasted watermelon, labne, pistachio, mint, vincotto	25
twice baked comté souffle, wood fire leek cream, parmesan *	25
wood fire grilled octopus, romesco, charred tomato salsa	29
merguez lamb sausage, north african spiced pepper relish	20
kangaroo skewers, pepper sauce, berries	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	18 32
rolled pasta, ragout of seasonal mushrooms, pecorino *	38
ricotta dumplings, crab, tomato, calabrian chilli *	40
market fish	MP
spatchcock, cumin and honey glaze, wood roasted corn salsa	44
lamb rump, spiced carrot jam, dutch carrots, almond flakes, pickled currants, roasted lamb jus	46
250g black angus rump, chimichurri, cress	48
250g sirloin, black garlic butter, cress	49
500g o'connor rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	85
1kg - 2kg tomahawk, ranger's valley black onyx, bms 3+, condiments	MP
live lobster, house made butter (preorder only)	MP
market leaves, radish, wood roasted leek vinaigrette	12
carrots, harissa sauce, binnorie feta	14
shoe string fries	12
wood fire grilled pineapple, rum, salted caramel, coconut sorbet	20
flourless chocolate cake, raspberry ice cream, pistachio	20
wood roasted macadamia and salted caramel tart, crème fraîche *	20
selection of cheeses quince paste, biscuits *	15 25 35
goat's cheese, yarra valley berry's creek tarwin blue, vic maffra cheddar, Vic	
truffles, kaffir lime, coconut and white chocolate	5 ea
affogato, espresso, vanilla bean ice cream, liqueur	20
baileys frangelico brookie's mac fair cacao	