

italian flatbread, wood fire grilled eggplant dip *	16
marinated olives	10
sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing	5ea   6.5ea
wood roasted watermelon, labne, pistachio, mint, vincotto	24
wood fire grilled octopus, romesco, charred tomato salsa	28
merguez lamb sausage, north african spiced pepper relish	18
kangaroo skewers, pepper sauce, berries	28
quail drumsticks, jamaican jerk sauce	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	17   28
rolled pasta, ragout of seasonal mushrooms, pecorino *	36
ricotta dumplings, crab, tomato, calabrian chilli *	38
market fish	MP
spatchcock, cumin and honey glaze, wood roasted corn salsa	42
400g miso roasted bangalow pork belly, charred sugar loaf cabbage, korean apple sauce	48
ranger's valley slow cooked brisket, mbs 5, roasted celeriac puree, cipollini onions, brisket jus	46
250g black angus rump, chimichurri, cress	44
250g sirloin, black garlic butter, cress	48
500g o'connor rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	82
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 walnut vinaigrette	12
carrots, harissa sauce, binnorie feta	14
hand cut chips	14
wood fire grilled pineapple, rum caramel, coconut sorbet (v)	16
flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce	18
wood roasted macadamia and salted caramel tart, crème fraîche *	18
selection of cheeses quince paste, biscuits *	13.5   23   32
goat's cheese, yarra valley   crozier blue, Ireland   maffra cheddar, Vic	
kaffir lime, coconut and white chocolate truffles	4 ea