
Week 38 menu

In Season: Padron peppers, Friggitello peppers – Vintage!

Kitchen cures and preserves plate	32
'Ramarro farms' Padron and friggitello peppers	16
Ocean trout crudo, house kimchi, sesame	19
Victorian Beef tartare, crouton, espellette	21
Roasted heirloom carrots, harissa, labne, hazelnuts	16
Pan fried gnocchi, braised "Yarra Valley gin pig" stracciatella, green sauce	29
Grana Padano parmesan custard tart, soft leaves, garden tomato	30
Southern ranges beef scotch, beetroot, blood plum, prune	39
Smoked Mt Macedon duck breast, roast shallot, cauliflower, almonds	38
Additional seeded sourdough and house cultured butter	6

Gladysdale pear and frangipane tart, cultured cream	16
Mandarin curd, cultured coconut, macadamia	16
Ice-cream or sorbet	4
Cheese plate and accompaniments	32

Feed me menu \$60/person four courses

\$80/person six courses (includes sweet course)

Choose either four or six courses designed by the kitchen with all dietary needs taken into consideration. Dishes will be based on dining room menu, but not limited to. Variations of dishes could appear in Feed Me menu.

Matched wines \$50/person four courses

\$60/person six courses

Let us match wines to your feed me menu, all you need to do is sit back and enjoy!

Dietary requirements are part of the restaurant lexicon please inform your waiter of any needs.
