

## *starter*

sourdough + curd \$6  
mount zero olives \$6  
freshly shucked oysters w. mignonette \$4e  
bbq lamb skewer \$11e  
fish + dill croquettes (4) \$10  
fried prawn katsu roll w. tartare sauce \$12e  
spiced cauliflower fritters w. lemon \$11  
cured meats \$10 / \$20 / \$27

## *entrée*

stracciatella w. black olive + fennel \$13  
duck parfait w. blackberry + brioche \$13  
beetroots + witlof w. macadamia + finger lime salad \$14  
spiced beef tartare w. tofu + shiitake mushroom \$15  
hiramasa kingfish w. cucumber + roasted green pepper \$16

## *main*

roasted market fish w. turnip + mushrooms \$mp  
parisian gnocchi w. broadbean leaf \$25  
black rice risotto w. fennel pollen + fermented garlic \$26  
bbq pork w. apple, lemon thyme + witlof \$28  
roast chicken w. smoked celeriac + white onion \$29  
slow roasted flinders island lamb w. eggplant + curry leaf \$30

## *grill classics*

caesar salad \$16  
wagyu burger + fries \$26  
new york style chicken parmigiana + leaves or fries \$29  
250g rump cap w. chilli miso + gem \$31  
250g flank w. onion rings + cafe de paris sauce \$32  
veal schnitzel w. pine mushroom sauce diane + mash potato or fries \$37

## *sides*

leaves w. goats curd vinaigrette \$10  
roast nicola potatoes w. chives \$11  
bbq summer greens w. milawa tomme \$11  
fries \$11

*Share With Me!*

chef's selection to share \$55pp or \$75pp

# Desserts

vanilla soft serve w. peanut butter cookie + whiskey

salted caramel \$8

creme caramel \$9

toasted coconut sorbet + rhubarb \$11

chocolate nemesis w. red fruits + chocolate crackle \$12

cheese \$9 / \$18 / \$24

milawa blue, cow, milawa, VIC

delice des cremiers, cow, burgundy, FRA

bay of fires cloth bound cheddar, cow, st helens, TAS

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NV Azahara Moscato, Multi Regional, VIC ..... \$9 / \$48

NV Chambers Rosedale Ruby Port, Rutherglen, VIC ..... \$10 / \$50

NV Choya "Extra Years" Umeshu Plum Wine,  
Kishu, Japan ..... \$12.5 / \$141

NV Henrique + Henrique "Finest Full Rich" 5yo,  
Madeira, Spain ..... \$13.5 / \$101

NV Domaine Madeloc "Robert Page" Fortified Grenache,  
Banyuls, France ..... \$14.5 / \$108

2009 Le Tertre du Lys d'Or Sauternes, France ..... \$17 / \$125

1987 Toro Albala Pedro Ximenez, Jerez, Spain ..... \$21 / \$120

**WATTLESEED SAZERAC .....\$23**

Starward Solera Cask pairs with St. Agnes 5yo Brandy to deliver a rich and bold sazerac style cocktail.

**Starward, St. Agnes VSOP, Wattleseed, Cacao, Macadamia, Bitters, Absinthe**

Hellyers Road Tasmanian Cream, TAS ..... \$10

Ambra Limoncello, SA ..... \$11

St Agnes XO Brandy, SA ..... \$20

Coffee + Tea .....\$4