

GARDEN *Grill*

snacks

sourdough + curd \$6
mount zero olives \$6
freshly shucked oysters w. mignonette \$4e
bbq lamb skewer \$9
wagyu beef skewer \$9
fish + dill croquettes (4) \$10
spiced cauliflower fritters w. lemon \$11 (V)
cured meats \$9 / \$18 / \$24

entrées

stracciatella w. black olive + fennel \$13 (V)
duck parfait w. blackberry + brioche \$13
beetroots + witlof w. macadamia + finger lime salad \$15 (VG)
beef tartare w. tofu + potato crisps \$15
hiramasa kingfish w. cucumber + roasted green pepper \$16
caesar salad \$15

mains

roasted market fish w. celeriac + sorrel \$mp
potato gnocchi w. broadbean leaf + aged sheeps milk cheese \$25 (V)
slow roasted duck leg w. grilled cabbage + kampot pepper sauce \$26
black rice risotto w. fennel pollen + pine mushroom \$26 (VG)
bbq pork w. apple, kohlrabi + pork broth \$28
flinders island lamb w. eggplant + curry leaf \$30

grill classics

wagyu burger + fries \$25
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 (V)
roast nicola potatoes w. chives \$11 (V)
wilted brassica w. milawa tomme \$11 (V)
fries \$11 (V)

Share With Me!

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

PLEASE NOTE, WE WILL ALWAYS ENDEAVOUR TO CATER FOR ALL DIETARY REQUIREMENTS. PLEASE BE AWARE THAT THERE IS ALWAYS A RISK THAT TRACES OF ALLERGENS MAY BE TRANSFERRED DURING PREPARATION. THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ANY ITEM SOLD IS COMPLETELY FREE FROM TRACES OF ALLERGENS INCLUDING SHELLFISH, DAIRY, GLUTEN AND NUTS.

Desserts

vanilla soft serve w. peanut butter cookie +

whiskey salted caramel \$8

creme caramel \$9

whipped ricotta cheesecake w. mandarin, lemon
aspen + graham cracker \$11

chocolate mousse w. toasted meringue, blackberry
+ cookie \$11

toasted coconut sorbet w. rhubarb \$11

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

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