



Set Menu

3 courses + sides
100pp

Entree

choice of

Fried Prawns (A), 'cutlets'
puffed grains | sauce américaine

Western Port Kingfish (A), citrus cured
green pistou | cucumber | pine nuts | chilli | rye

Grass-fed Beef Carpaccio, 'Caesar'
anchovy dressing | smoked pancetta | iceberg

Main Course

choice of

Port Phillip Bay Snapper (A), dry-aged & pan-fried
scallops à la piperade | young garlic purée | smoked cherry tomatoes

Loddon Valley Lamb Rack, spinach & tarragon filled
eggplants à la grecque | yoghurt | mint

Black Onyx Beef Sirloin MB5+, char-grilled
stuffed morel mushrooms | braised brassicas | bordelaise

Sides

Hand-cut Pommes Frites
truffle salt | parmesan

Farmer's Market Salad
chives | tarragon | blackberry vinaigrette

Cheese & Dessert

choice of

Amarena Cherry Parfait
Manjari chocolate ganache | cherry compote

Ferrero Rocher
hazelnut praline parfait | gianduja ganache | coffee crumble

Daily Cheese
seasonal condiments | house seed lavosh

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)

M = Mixed (contains both Australian and imported seafood)