



LUNCH

Nibbles

Pepperoncini	13.5	Gordal Olives	13.5
Sonoma Sourdough Roll	3.5	Jeff's Whipped Butter	1.5

Entrees

Oysters, Lemon Granita	4pc	24
Fried Mussels, Romesco & Espelette	10pc	18
Pino's Salumi Selection		26
Cured Salmon, Toast		24
Scallops, Vadouvan Butter	3pc	28
Lamb Cigar, Galotyri, Zaatar		27

Mains

"Fillet O' Fish" Burger Meal, Nori Fries		26
Orecchiette w/ Fermented Chilli & Octopus		35
Veal Schnitzel, Cabbage 'slaw & Fermented Chilli Mayo		37
Barramundi w/ Celeriac & Walnut Butter		39
Slow Roast Sirloin w/ Smoked Bone Marrow Butter		53
Jack's Creek 200g+ Rump Steak & Chips		44

Sides

Chips w/ Chicken Salt (<i>Aioli + 2</i>)	11	Broccolini, Harissa	13.5
Red Oak Salad w/ Hazelnut Crème Fraiche		13.5	



Sweet Treats

Wattleseed Caramel Slice	5.5ea
Madeleines w/ Rosella Compote & Cream x 6 (10 Mins)	19
Crepêts Suzette	11
Passionfruit Brulee	10
Cheese – Chef's Selection of 5	39

Pudding Wines By The Glass

Schild Estate 'Late Harvest', Barossa Valley, S.A. 2013	90ml	15
Dominique Portet 'Vendanges Tardives', Yarra Valley, Vic. 2015	90ml	17

Fortified

Seppeltsfield Grand	Tokay	or	Muscat	18
Seppeltsfield Para Rare Tawny				21
Quinta do Noval Tawny Port				25
Seppeltsfield Para Liqueur Tawny 1992, Multi Region				29

Digestifs

Giraud V.S.O.P. Cognac	18	Jean Fillioux X.O. Extra Cognac	28
Lamaestre Armagnac 1979	25	Lamaestre Armagnac 1967	32
Gontier Calvados 2005	18	Gontier Calvados 1975	35
Saint James Rhum 12yo	23	Dos Maderas Luxus 10+5 Rhum	40
Poli Grappa di Bassano	18	Poli Grappa di Moscato	25
La Nerthe Fine 1994	25	Poli Barrique 1999 Grappa	45
Eau de Vie		<i>Mirabelle – Framboise Sauvage</i>	18