

OYSTERS

Nambucca Heads, New South Wales \$5

Coffin Bay, South Australia \$5

STOREHOUSE

Marinated olives \$9

Chicken liver pâté, crispy chicken skin and brioche \$16

Pork terrine, cornichons \$16

Charcuterie - saucisson, guanciale, venison salami \$15ea || Selection \$38

STARTERS

Roast pumpkin, crème fraîche, pepitas and espelette \$20

Jerusalem artichoke, straciatella, pickled grapes and watercress \$24

Sardines, parsley, garlic and lemon \$24

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel \$27

Classic steak tartare, potato galette \$25

MAIN PLATES

Risotto with nettle, smoked almonds and goats cheese \$32

Rudderfish with jerusalem artichoke, celeriac purée and mushroom consommée \$43

Roasted half chicken with button mushroom fricassé \$44

Aylesbury duck breast, pumpkin, mandarin and black garlic \$53

Gippsland grass fed scotch fillet with king oyster mushrooms \$75

Salad of mixed leaves, maple dressing \$10

Roasted duck fat potatoes \$12

DESSERT & CHEESE

Desserts from our trolley \$12 each

European cheese, served with lavosh and honey \$12 per piece

**Please note there will be no a la carte selection available on Friday and Saturday evenings*

SUSTAIN

Menu \$75 || Wine matches \$65

Campari & grapefruit

Chicken liver pâté, crispy chicken skin, lavosh

Charred Port Philip Bay sardines, parsley, garlic and lemon
Jerusalem artichokes, straciatella, pinenuts, grapes and watercress

Beef short rib, brussel sprouts, red cabbage and horseradish
Salad of mixed leaves, maple dressing || Aligot mash

Apple Tart Tatin

||

SUPPLEMENTS

The following additional items may be added to either menu:

Rossini white sturgeon caviar - 30g \$180

Oysters - Nambucca Heads, NSW \$5ea

Oysters - Coffin Bay, SA \$5ea

Oysters with Rossini Gold caviar (1g) \$12ea

Classic steak tartare, potato galette \$25

Selected European cheeses - \$15p/p

SURRENDER

Menu \$120 || Wine matches \$95

Campari & grapefruit
Chicken liver pâté, crispy chicken skin, lavosh

Coffin Bay oyster, South Australia*

Kingfish crudo, crème fraîche, espelette, lemon and wild fennel*
*[Optional Supplement - Rossini Gold caviar (3g) \$20p/p]

Charred Port Philip Bay sardines, parsley, garlic and lemon

Nettle risotto, pine mushrooms

Rudderfish, jerusalem artichoke, celeriac purée and mushroom consommée

Aylesbury duck breast, pumpkin, mandarin and black garlic

Gin and tonic granita

White chocolate, coffee, salted caramel

||

EPOCHA