

### **CAVIAR**

Served with crumpets and condiments

Kaviari – Transmontanus (20gm) / 139

Kaviari – Kristal (30gm) / 260

### **SNACKS**

Oysters / 6.5 each
Your choice: natural / buttermilk & pine oil / lemon myrtle vinegar

CIRCL Caviar tin, Yarra Valley Salmon roe, crème fraiche, crumpet / 27
Goat cheese éclair, beetroot, chives / 10 each
"Tinned trout" trout rillette, pickled mussel, saffron, rye cracker / 25
Smoked eel tart, compressed cucumber, horseradish / 14 each
Blanc bakery sourdough bread, St David's cultured butter / 7

## **ENTRÉES**

Beetroot tartare, hazelnut, ricotta, dill / 23
Raffa Fields asparagus, lardo, egg yolk, wild garlic / 27
Stracciatella, pickled mushroom, parsley, onion / 24
Yellowfin tuna crudo, Meyer lemon, sorrel, cucumber / 28
Corner Inlet calamari, Nduja, morcilla, celeriac / 28

#### **MAINS**

Potato gnocchi, native gremolata, zucchini, pecorino / 39

Port Philip Bay snapper, fennel, mustard greens / 52

Whole rainbow trout, salmon roe, radish, butter sauce / 58

Gundagai lamb rump, sweetbread, garden peas, mint / 52

Macedon Ranges duck, Davidson plum harissa, honey, leek 79 / 158

please allow 40 minutes

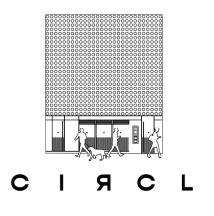
Blackmore Wagyu MB9+ rostbiff, caramelised cauliflower, chives / 69

Blackmore Wagyu MB9+ tri-tip, Café de Paris 75 / 150

Blackmore Wagyu MB9+ chuck tail, mushroom duxelle, pepper, mustard / 120

# SIDES

Five tales farm leaves, orange, walnuts / 16
Shoestring fries, bois boudran, wakame / 16
Gippy gold potatoes, caramelised onion emulsion, chives / 16
Glazed carrots, spiced yogurt, tarragon / 17



### **CHEESES**

All cheeses are specially curated by Victor Persinette-Gautrez's K-Sein fromagerie, South Melbourne Market. Served with Vivian's honeycomb, quince paste, onion jam and a selection of breads.

Selection of all cheeses / 38

or

Individual (50g)

Olivet affine aux poivre noir (Cow / Soft / Pasteurised) / 23

Fromagerie Jacquin, France

Westcombe Cheddar (Cow /Semi Hard / Row) / 21 Neal's Yard Dairy, UK

Riverine Blue (Buffalo / Blue / Pasteurised) / 23 Berry's Creek Dairy, Gippsland

### **DESSERTS**

Rhubarb, coconut, finger lime, white chocolate / 22

Apple mousse, cinnamon, vanilla, brown sugar ice cream / 22

Passionfruit sorbet, Yo-Yo biscuit, crème fraiche mousse / 22

Dark chocolate, almond nougat, honey, vanilla ice cream / 22

# COFFEE

Pour Over Coffee / 8
Roasted By Proud Mary, Melbourne. Honduras

## TEA

Sencha Tea / 6 By Norm Tea, Tokyo.

Black Tea / 6 By Norm Tea, Tokyo.

Peppermint / 6
By Somage, Melbourne.

Please mention all allergies and dietary requirements to our team.