

SEATED DINING

TASTING MENU \$105pp

Charcoal flatbread, garlic oil, smoked sea salt

Eggplant dip and house-made flathead roe taramasalata

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Hiramasa kingfish crudo, tomato, dandelion, sea succulents

Smoked Macedon Ranges duck leg croquettes, pickled persimmons

Charcoal grilled carrots, orange, caramelised yoghurt, spiced buckwheat crunch

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Chargrilled market fish, nori beurre blanc

Collinson & Co Angus MBS3+ Tomahawk, red wine jus, bone marrow butter

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Radicchio, fennel, pear, walnut, burnt honey dressing

Grilled broccolini, almond cream, preserved lemon

Frites, roasted garlic aioli

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House Churned Coconut sorbet, cold brew foam

ADDITIONS

+ \$54 per doz. Natural oysters w/ mignonette

+ \$72 per doz. Grilled oysters w/ guanciale vinaigrette

+ \$68pp Chilled crustaceans

+ \$30pp Caviar

+ MP Crayfish

+ \$18 per 50g Cheese (Shepherd's Whey Indulge, House
Smoked Manchego or Shepherd's Whey Farmhouse Blue)

PREMIUM TASTING MENU \$165pp

Charcoal flatbread, garlic oil, smoked sea salt

Eggplant dip and house-made flathead roe taramasalata

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Hiramasa kingfish crudo, tomato, dandelion, sea succulents

Hazeldene's chicken skewer, egg yolk emulsion, crispy skin, chives

Slow roasted leek, macadamia, nori, lemon myrtle

Mayura Wagyu tartare, oyster crisp, beef fat emulsion, mustard crème fraîche

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Chargrilled market fish, nori beurre blanc

Mayura Station MBS6+ Wagyu T-bone, red wine jus, bone marrow butter

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Radicchio, fennel, pear, walnut, burnt honey dressing

Frites, roasted garlic aioli

Charcoal grilled carrots, orange, caramelised yoghurt, spiced buckwheat crunch

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Rhubarb posset, strawberry eucalyptus and elderflower granita,
vanilla dressed rhubarb, sumac meringue

or

8 amaro opera cake, cappelletti, averna, ramazzotti, montenegro, aperol, campari,
fernet, lucano, chocolate, hazelnut

* Menu is subject to change