

ACT ONE

PLATE SIZE SEASONAL OYSTERS

Served with lemon

5.5 EA

Add champagne sorbet

5

BAKED OYSTERS ROCKEFELLER

Thick cut bacon and spinach crumb

5.5 EA

ACT TWO

YARRA VALLEY SMOKED VENISON LOIN

Potato crisps, Davidson plum, spiced macadamia cream, salt bush

28

BASS STRAIT SCALLOPS

Apple and celeriac cream, kumquat jam, chicken jus

24

TASMANIAN CURED SALMON ROULADE

Leek ash, poached king prawn, buttermilk, chili oil, chive, fennel pollen

31

SALT BAKED BEETROOT (V)

Goats curd, caramelized walnut mousse, rhubarb

26

MAIN ACT

RICOTTA THYME SAVARIN (V)

Smoked eggplant, buffalo mozzarella, vegetable confit, sage crisps

36

KING GEORGE WHITING EN PAILLOTE (GF)

Port Arlington mussel broth, saffron braised fennel,

rainbow trout caviar pearls

49

GIPPSLAND LAMB CRÉPINETTE

3 Pointer, pistachio meat farce, bone gravy, apricot chutney

51

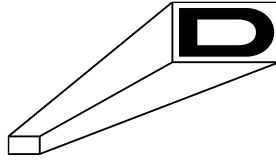
GF (GLUTEN FREE) | DF (DAIRY FREE) | VE (VEGAN) | V (VEGETARIAN)

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.

WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST'S DIETARY NEEDS, WE CANNOT GUARANTEE THAT

OUR FOOD WILL BE ALLERGEN FREE.

A 15% PUBLIC HOLIDAY SURCHARGE APPLIES.



MACEDON RANGES DUCK BREAST (GF)
Goose fat enriched red cabbage puree, quince, pickled witlof
52

BEEF WELLINGTON – DIRECTOR'S CUT
O'Connors grass fed beef tenderloin, prosciutto, silverbeet,
mushrooms, dijon mustard, sauce Robert
56

SIDES

CHESTNUT POTATO MOUSSELINE
Caraway seed butter
15

GREEN BEANS, BROAD BEANS AND PEAS
Lemon oil
14

BITTER LETTUCE LEAVES
Dijon mustard dressing, compressed grapes
12

GRAND FINALE

BOMB ALASKA (SHARING FOR 2) (V)
Popcorn and salted caramel ice cream, rum torched meringue
42

ALMOND FRANGIPANE TART (V)
Poached pear, vanilla Chantilly
16

QUARK MOUSSE (V)
German cottage cheese mousse, honey, filo pastry, vanilla, pecan nuts
15

DOLLY'S MELTING MOMENT (V)
Gingerbread cookie, spiced plum gelato sandwich
16

2 COURSE - \$75

3 COURSE - \$99

With 2 sides to share

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