

ENTREE

Chicken Liver Parfait, Riesling Jelly, Toasted Brioche ^	24	Must Charcuterie Plate ^	29
<i>Must Niçoise Salad</i> ^			
Confit Salmon, Crushed Potatoes, Green Beans, Tomato, Quail Egg, Olives	23	Slow Cooked Pork Belly, Esperance Scallops ^ Pumpkin Purée, Apple Salad, Pedro Ximinez Glaze	24
Freshly Shucked Oysters ^	½ Doz Doz	Heirloom Beetroot Salad, Goats Curd* ^ Candied Walnuts, Duck Ham, Aged Balsamic	21
Pacific Oysters, Smoky Bay (SA)		Twice Baked Goat Cheese Soufflé, Red Pepper Coulis *	19
Natural: Shallot Vinegar	20 40		
Natural: Lime Dressing, Cucumber Pearls	21 42		
Crispy Fried: Chick Pea Batter, Lime, Avocado & Tomato Salsa	21 42	Angel Hair Pasta Tossed w/ Blue Manna Crab, Tomato, Chilli, Basil, Cream & Olio Bello Organic Olive Oil*	26/42
Grilled: Champagne Sabayon	21 42		

PLATS DU JOUR

2 Daily Specials 2

ENTRÉE

MAIN

Seared Shark Bay Scallops, Blood Sausage, ^ Mustard Fruits, Salt-Baked Celeriac, Sourdough Crumbs	24	Crispy Skin Cone Bay Barramundi Fillet, Spring Vegetables, Lemon Beurre Blanc, Basil Oil ^	36
Tenuta Carretta 'Cayega' '13 Arneis Piedmont, Italy	9/45	Denton View Hill 'Shed' Chardonnay '14 Yarra Valley, VIC	13/65
Char-Grilled Fremantle Octopus	19	14 Hour Harvey Beef Rib & Seared Beef Fillet, Cauliflower, Pickled Carrot, Cabernet Jus	36
Potato Crisp, Horseradish Mayo, Cucumber, Ponzu Jelly ^ Clos du Tue-Boeuf 'P'tit Blanc' Sauvignon Blanc '15 Loire Valley, France	15/75	Mairena Bonarda '11 Mendoza, Argentina	14/70
		DESSERT	
		Warm Doughnuts with Citrus, Over the Moon Organic Crème Fraîche	16
		Domain de Coyeux Beaumes de Venise '09 Muscat Rhône Valley, France	8/50

MAIN

Ricotta Gnocchi, Beetroot Purée, Pickled Beetroot, Manjimup Walnuts & Beurre Noisette	21/35	Middle Eastern-spiced Arkady Lamb Shank, Lamb Neck ^ Croquette, Muhammara, Tahini whip	35
Smoked Duck Breast, Nuts & Grains, Orange Gastrique, ^ Parsnip Purée, Torbay Asparagus	38	Chargrilled Kerrigan Valley Beef Sirloin Steak ^ (270g – 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad	46

SIDE

Steamed Torbay Asparagus, Sea Salt, Extra Virgin Olive Oil	14	Must Pommes Frites	9
Warm Roast Pumpkin & Caramelised Onion, Baked Ricotta, Orange Dukkah, Tahini Whip	11	Caesar Salad, Candied Pancetta, Brioche Croutons, White Anchovy	12
Paris Mash	9	Avocado, 'Over the Moon' Organic Feta, ^ Spinach & Pine Nut Salad	13

DESSERT

Warm Apple Tarte Tatin, Crème Fraiche Ice Cream <i>Roger Groult 'Reserve du Clos' Calvados</i>	14 30	CHEESE Make your selection from our Cheese Basket served ^ w/ Pear Paste, Pistachio Crackers & Sourdough Baguette	
Vanilla Crème Brûlée, Passionfruit Sorbet ^ <i>Royal Tokaji Aszu 5 Puttonyos '09 Furmint et.al. Mad, Hungary</i>	14 12	Two Cheeses 19	
Honey Yoghurt Mousse, Macadamia Tuile, Fresh Berries, Strawberry Sorbet <i>Domaine de Coyeux Beaumes de Venise '09 Muscat Rhône Valley, France</i>	14 8	Three Cheeses 27	
Warm Chocolate Mousse, Iced Orange Parfait, Almond Crumb, Cocoa Nib Cracker <i>Bodegas Toro Albala 'Don' Pedro Ximinez 2012</i>	16 8	COFFEE & TEA	
Rémy Martin Cognac Chocolate Truffle ^ <i>Kopke L.B.V. Port '11</i>	6 8	Vittoria Coffee 4 Liqueur Coffee 12	
		T2 Tea 5 Affogato 8.5	

*Vegetarian & ^ Gluten Free option available for these dishes,
- Please ask your waitperson, and advise us of food allergies.
Our dishes may contain traces of nuts.