

ENTREE

<p>Chicken Liver Parfait, Quince Chutney Riesling Jelly, Toasted Brioche ^</p> <p>Char-Grilled Fremantle Octopus ^ Potato Crisp, Horseradish Mayo, Cucumber, Ponzu Jelly</p> <p>Cold Smoked Salmon, Gribiche, Pickled Radish House- Fermented Cucumber, Sourdough Toast</p> <p>Freshly Shucked Oysters ^</p> <p>Pacific Oysters, Smoky Bay (SA)</p> <p>Natural: Shallot Vinegar</p> <p>Natural: Lime Dressing, Cucumber Pearls</p> <p>Crispy Fried: Panko Crumbed, Japanese Tartare</p>	<p>24</p> <p>22</p> <p>21</p> <p>½ Doz</p> <p>Doz</p> <p>20</p> <p>21</p> <p>21</p>	<p></p> <p></p> <p></p> <p></p> <p></p> <p>40</p> <p>42</p> <p>42</p>	<p>Must Charcuterie Plate ^</p> <p>Steak Tartare, Slow Cooked Egg Yolk Sourdough Toast, Parmesan Crisp, Dijon Mustard</p> <p>Caramelised Pork Belly, New Season Peach ^ Crispy Quinoa & Pork Crackle , Parsnip Purée</p> <p>Angel Hair Pasta Tossed w/ Blue Manna Crab, Tomato, Chilli, Basil, Cream & Olio Bello Organic Olive Oil*</p>	<p>29</p> <p>25</p> <p>21</p> <p>26/42</p>
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PLATS DU JOUR *Daily Specials*

ENTRÉE		MAIN	
Twice Baked Prawn Soufflé Grilled Tiger Prawns, Red Pepper Coulis Kooyong 'Clonale' Chardonnay '16 Mornington Peninsula, VIC	26 13/65	Crispy Skin Tasmanian Salmon Fillet ^ Fennel Chips, Lobster Beurre Blanc Mengoba Brezo Blanco Godello '16 Bierzo, Spain	38 12/60
Beetroot Salad-Confit, Pickled, Raw & Jam Fried Cheese Curds, Candied Walnuts * Cantina Tollo 'Ventosa' Pinot Grigio '16 Veneto, Italy	19 9/45	Seared Harvey Beef Fillet (200g) Paris Mash, Sautéed Mushrooms, Shiraz Jus Château Picoron 'Les Terrasses' Merlot Bordeaux, France	42 16/80
Pan Fried Squid Ink Gnocchi Fremantle Squid, Tomato, Asparagus Cantine Madonna Delle Grazie 'Leuconoe' Aglianico Basilicata, Italy	23 12/60		

MAIN

<p>Wagin Duck Leg Confit ^ Warm Kipfler Potato, Radicchio & Pickled Grape Salad</p> <p>Pan Fried Potato Gnocchi, Rabbit Ragout, Tomatoes* Marinated Mushrooms, Parsley, Parmesan</p>	<p>35</p> <p>23/36</p>	<p>Spiced Arkady Lamb Double Cutlet, Lamb Shoulder & Eggplant Pie, Marshalls Torbay Asparagus, Smoked Celeriac Purée</p> <p>Chargrilled Kerrigan Valley Beef Sirloin ^ (270g – 100 day grain fed, Dry Aged 28 days) Béarnaise or Poivrade Sauce, Must Frites, Watercress Salad</p>	<p>39</p> <p>44</p>
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SIDE

<p>Steamed New Season Marshalls Torbay Asparagus* Asparagus & Watercress Crème, Croutons</p> <p>Warm Roast Pumpkin & Caramelised Onion, Baked Ricotta, Orange Dukkah, Tahini Whip* ^</p> <p>Paris Mash* ^</p>	<p>15</p> <p>11</p> <p>9</p>	<p>Must Pommes Frites* ^</p> <p>Green Salad , Fennel, Herbs, Pistachio, Radish, Orange Flower Viniagrette * ^</p> <p>Avocado, 'Over the Moon' Organic Feta Spinach & Pine Nut Salad* ^</p>	<p>9</p> <p>9</p> <p>13</p>
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DESSERT

<p>Vanilla Crème Brûlée, Passionfruit Sorbet ^ Chateau Filhot Semillon/Sauvignon Blanc '11 Bordeaux, France</p> <p>Must Mille-Feuille, New Season Strawberries Chocolate Sauce Chateau du Pavillon Semillon/Sauvignon Blanc Sainte Croix du Mont, France 2011</p> <p>Beetroot Sorbet, Warm Chocolate Mousse Cacao Crumb, Orange Syrup Toro Albala Don Perdro Ximenez '14 Montilla- Moriles, Spain</p> <p>The Kraken Rum Baba, Sticky Date Parfait Butterscotch Sauce The Kraken Black Spiced Rum</p> <p>Rémy Martin Cognac Chocolate Truffle ^ Kopke L.B.V. Port '11 Portugal</p>	<p>16</p> <p>14/73</p> <p>15</p> <p>10/55</p> <p>16</p> <p>12/92</p> <p>17</p> <p>12</p> <p>6</p> <p>8/100</p>	<p>CHEESE Make your selection from our Cheese Basket served w/ Fig Jam, Pistachio Crackers & Sourdough Baguette</p> <p>Two Cheeses</p> <p>Three Cheeses</p> <p>COFFEE & TEA Vittoria Coffee 4 Liqueur Coffee 12 T2 Tea 5 Affogato 8.5</p> <p>*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.</p>	<p></p> <p></p> <p>19</p> <p>27</p> <p></p> <p></p> <p></p> <p></p> <p></p>
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