



entree

House Baked bread for two

- Yellingbo Gold extra virgin olive oil unfiltered | Yarra Valley | 5.00
- French cultured butter & sea salt 7.50
- Warm confit garlic 7.50

Oysters, freshly shucked

- Natural 3.50ea | 16.50 half dz | 31.00 dz
- Bois boudran with crisp prosciutto | 17.50 half dz | 33.00 dz
- Wakame seaweed & pickled ginger | 17.50 half dz | 33.00 dz

All served with buttered rye bread

Mille feuille of smoked eel & sweet white onions with radish tzatziki and fresh horseradish 26.00

Pan seared scallops with cauliflower puree and blood orange grenobloise 25.00

King prawn raviolo and scorched prawn with caramelised fennel and spiced tomato - prawn bisque 25.00

Jamon Serrano with a leek and truffle pithivier, poached pear salad and balsamic glaze 24.00

Duck liver parfait with truffle scented butter, house smoked duck breast with cherry chutney and toasted brioche 26.00

Galantine of Quail stuffed with speck and prunes on a broad bean salad with goats curd & blueberry walnut dressing 26.00

Double textured crispy hens egg with asparagus veloute and steamed asparagus – wasabi flying fish roe 22.00