

CHEF'S SELECTION

\$105pp

Requires minimum 2ppl

Pretzel • House Baked Soft Pretzel, House Smoked Butter, Charcoal Salt, Puffed Buckwheat

Bresaola • Mb9+ Wagyu

Scallop • Seared Hokkaido Scallop, Paris Mash, Homemade Prosciutto Xo, E'Shallot Potato Crisps

Taco • Fried Taco Shell, Ceviche Blue Fin Tuna, Coconut, Chilli Oil, Whipped Avocado, Finger Lime

Kangaroo Prosciutto • Toasted Baguette, Housemade Prosciutto, Native Plum, Goats Curd

Spring Rolls • White Pork Ragu Filling, Salsa Verde Mayo

Pork Neck • 24hr Brined Otway Free Range Pork, Charred Confit Leek, Smoked Fetta, Apple Jus
Sauce

Caesar Salad • Gem Lettuce, Toasted Panko, Crispy Pancetta, Cured Egg Yolk, Parmesan Cheese

Cheese Cake • Basque Cheese Cake, Strawberry & Hot Honey

GROUP SET MENU

\$70pp

Requires minimum 6ppl

Olives • Warm Schillian Green Olives, Rosemary

Homemade Bread • House Smoked Butter, Maldon Salt

French Onion Dip • Olive Oil Chips, Salmon Row

Porchetta • Homemade 3hr Slow Roasted Pork Belly With Herbs And Spices

Baby Octopus • Charred Baby Octopus, Carrot Puree, Radicchio, Toasted Macadamia, Lardo

Gnocchi • Dashi & Finger Lime Butter Sauce, Asparagus, Karkala Green, Tuna Tataki, Ume Plum
Sesame

Steak • Hibachi Grilled Market Steak, Green Peppercorn Sauce

Hot Chips • Skin On French Fries, Tōgarashi Mayo