



Our ingredients are sourced from local artisan producers who share our values of authenticity, sustainability, and ethical farming practices.

The Weekday Lunch

One Main Course \$35

Two Courses \$55

Entree

CHARGRILLED LEEK

Kohlrabi Shio, Purslane (VG, GF, NF)

OR

HIRAMASA KINGFISH CRUDO

Nori Tsukidani, Brown Vinegar Dressing, Szechuan Pepper (DF, NF, GF)

OR

TWICE BAKED MEREDITH DAIRY GOAT'S CHEESE SOUFFLE

Baked Shallot, Rosemary Cream (V, NF)

Main

STEAK FRITES

Bass Strait Mb3+ 200g Scotch fillet (GF, NF, DFO)

OR

HUMPTY DOO BABY BARRAMUNDI

Shoestring Fries, Wakame Butter (GF, NF, DFO)

OR

GNOCCHI SARDI

Black Marble & Lions Mane Mushroom Ragu, Garlic Pangrattato, Egg Yolk (V, VGO, NF, GFO)

Snacks and sides

FRESHLY SHUCKED OYSTERS - 8 EACH

Finger Lime Mignonette & Pickled Daikon (DF, GF)

CHOUX PUFF - CHICKEN LIVER PATE, RIESLINGFREAK NO7. JELLY - 8 EACH

Made With Livers From Aurum Cockerels (NF)

BAKED SCALLOP - 14 EACH

Lardo, Charcuterie XO, Native Curry Herb (DF, NF, GF)

GRILLED BABY SPROUTING BROCCOLI - 18

Macadamia Cream, Spring Onion Oil (VG, GF)

GOLDEN FRIES - 16

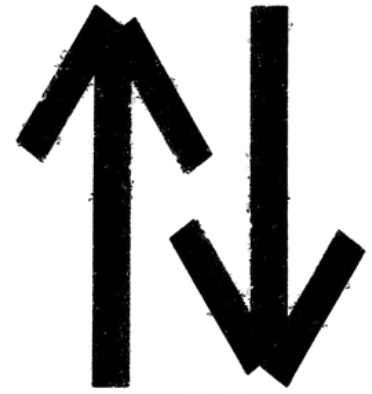
Saltbush Salt (VG, GF)

Additions

DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VO / vegetarian option
VG / vegan
VGO / vegan option
NF / nut free option

Our Victorian Producers.

From



Here
by Mike



Our ingredients are sourced from *local artisan producers* who share our values of authenticity, sustainability, and ethical farming practices. Find our friends on the map above.

- M. *Acide* - Sunshine North
- M. *Clamms Seafoods* - Yarraville
- M. *Del Boccia Butter* - Coburg North
- M. *Flinders & Co.* - Port Melbourne
- M. *Market Juice* - Queen Victoria Market
- M. *Natoora* - Collingwood
- M. *Savour & Grace* - Kensington
- M. *St David Dairy* - Fitzroy
- M. *That's Amore Cheese* - Thomastown
- M. *To Be Frank Bakery* - Collingwood
- M. *Urku Chocolate* - Prahran
- 1. *Adrian's Farm* - Koo Wee Rup
- 2. *Aurum Poultry* - Albion
- 3. *Corner Inlet Fisheries* - Wilsons Promontory
- 4. *Cuvee Chocolate* - Carrum Downs
- 5. *Enbom Honey* - Dunnstown
- 6. *Five Tales Farm* - Piedmont
- 7. *Frasers Farm* - Fresh Water Creek

- 8. *Gabby & Chris* - Mildura
- 9. *Honest Eggs Co.* - Daylesford
- 10. *Long Paddock Cheese* - Castlemaine
- 11. *Maurie & Maria* - Cardinia
- 12. *Meredith Dairy* - Meredith
- 13. *Mickael & Sam* - Flowerdale
- 14. *Mount Zero Olives* - Grampians
- 15. *Portarlinton Mussels* - Bellarine Peninsula
- 16. *Pure Black Wagyu* - Gippsland
- 17. *Ryan's Farm* - Belgrave
- 18. *Southern Sea Greens* - Dromana
- 19. *Spud Sisters* - Otways
- 20. *Spurrell Foraging* - Yarra Valley
- 21. *Valenca Free Range Pork* - Bannockburn
- 22. *Vintage Beef* - Gippsland
- 23. *Wanderer Beef* - Tongala
- 24. *Wayne's Farm* - Baxter