



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

SEAFOOD

125 CAVIAR OSCIETRA/ KALUGA

Bump + Frozen *Three Foxes* Vodka - 24+16 / 35+16

Bump + Frozen *Belvedere* Vodka - 24+18 / 35+18

Bump + *Pierre Gerbais* Extra Brut Champagne - 24+45 / 35+45

125 CAVIAR OSCIETRA/ KALUGA 30gm

Crispy Confit Potato Cake,

Lemon Myrtle *St David Dairy* Creme Fraiche - 240/ 350

FRESHLY SHUCKED OYSTERS ½ Doz/ 1 Doz

Finger Lime Mignonette & Pickled Daikon (DF, NF, GF) - 36/ 60

SEASONAL SASHIMI - 120gm

Blood Orange Ponzu, Fresh Horseradish (DF, NF, GF) - 38

SPANNER CRAB CRUMPET

Crustacean Butter, Fennel & Apple, Pickle Puree (NF) - 32

CHILLED SKULL ISLAND PRAWNS

Lime & Tamarind Cocktail Sauce (NF, GF, DF) - 36

A JAR OF PICKLED FREEMANTLE OCTOPUS

Sea Herbs, That's Amore Ricotta, Grilled Sourdough (NF, GFO) - 24

BAY LOBSTER ROLL

Bronze fennel, Celery Seed Mayonnaise (NF) - 28

WOOD FIRED PORTARLINGTON MUSSELS

Bacon, Thyme, Garlic, White Wine, Breadcrumbs (NF, GFO) - 26

GRILLED SOUTHERN ROCK LOBSTER - ½ Tail/ Whole Tail

Drawn Wakame Butter (NF, GF) - 190/ 345

SEAFOOD PLATTER

Skull Island Prawns, Tamarind Cocktail Sauce

Bay Scallops, Charcuterie XO

Seasonal Oysters, Finger Lime Mignonette,

Port Phillip Bay Snapper Sashimi, Blood Orange Ponzu

(DF, NF, GF) - 95

SEAFOOD PLATTER UPGRADE

+ ½ Southern Rock Lobster, Wakame Aioli - 190

FROM HERE LEAF SALAD

Sharp Citrus & Caper Dressing (VG, NF, GF) - 14

GOLDEN FRIES

Saltbush Salt (VG, GF) - 15

DF / dairy free

GF / gluten free

GFO / gluten free option V / vegetarian

VO / vegetarian option

VG / vegan

VG0 / vegan option

NF / Nut Free option



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OTHER THINGS

ADRIAN'S GREEN JUMBO ASPARAGUS - 25

Peas, Young Leeks, Broad Bean Leaves (VG, NF, GF)

TWICE BAKED MEREDITH DAIRY GOAT'S CHEESE SOUFFLE - 24

Baked Shallot, Rosemary Cream (V NF)

TROTTOLE VERDI - 35

Cime di Rapa, Green Chicory, Pickled Oyster Mushrooms, Parmigiano (NF, DFO, VGO)

PURE BLACK WAGYU MB7+ HANGER STEAK - 250G - 85

Our Condiments (DF, NF, GF)

SPUD SISTERS PINK FIR POTATOES - 15

Confit Garlic, Mint (VG,NF)

STICKY DATE & ALMOND FRANGIPANE TART - 17

Butterscotch Gelato (VG)

MIKE'S GRANDMOTHER'S VANILLA RICE CREAM - 15

Stewed Young Rhubarb & Ginger (V, NF, GF)

ENBOM BUCKWHEAT HONEY SPONGE - 17

Crème Fraiche & Lemon Gelato (V, NF)

CUVEE DARK CHOCOLATE MOUSSE - 16

White Chocolate Cream, Davidson Plum (V, NF, GF)

CHEESE PLATE - 46

Seasonal Selection, Spiced Pumpkin Skin,
Vyvian's Honeycomb, Oatcakes, Sourdough Bread & Butter

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GFO / gluten free option V / vegetarian

VO / vegetarian option

VG / vegan

VGO / vegan option

NF / Nut Free option