



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

//25 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

//25 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

PORT PHILLIP BAY SNAPPER SASHIMI - 120gm

Blood Orange Ponzu, Fresh *Shima* Wasabi (DF, NF, GF) - 38

SPANNER CRAB CRUMPET

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

CHILLED SKULL ISLAND PRAWNS

Lime & Tamarind Cocktail Sauce - 35

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) - 25

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

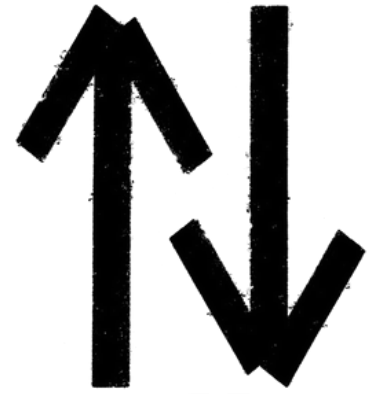
VG / vegan

VG0 / vegan option

NF / Nut Free option

Our Victorian Producers.

From



Here
by Mike



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- 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