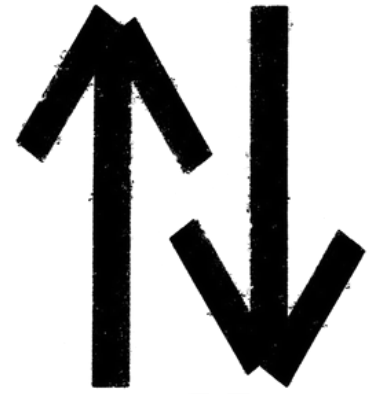


## *Our Victorian Producers.*

*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



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SNACKS

**FRIED SHISHITO PEPPERS - 16**

Burnt Nectarine Vinaigrette, Pine Nut Cream (GF, VG, NFO)

**CHOUX PUFF - CHICKEN LIVER PATE, RIESLING FREAK #07. JELLY - 7 EACH**

Made With Livers From *Aurum* Cockerels (NF)

**FRESHLY SHUCKED OYSTERS ½ Doz / 1 Doz - 36/60**

Finger Lime Mignonette & Pickled Daikon (DF, NF, GF)

**SEASONAL SASHIMI - 100gm - 38**

Teriyaki, Fresh Horseradish (DF, NF, GF)

**BAKED SCALLOP - 12 EACH**

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

**CHILLED SKULL ISLAND PRAWNS - 36**

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

**LOBSTER ROLL - 28**

Bronze fennel, Celery Seed Mayonnaise (NF)

**SEAFOOD PLATTER - 95**

*Skull Island* Prawns, Tamarind Cocktail Sauce

Baked Scallops, Charcuterie XO

Seasonal Oysters, Finger Lime Mignonette,

Seasonal Sashimi, Teriyaki

(DF, NF, GF)

**SPAGHETTI ALLA CHITARRA - 39**

Rockliff Spanner Crab, Bisque From Its Shells, Fermented Chilli (NF)

**WOOD ROASTED SUGARLOAF CABBAGE - 30**

Soubise, Black Garlic & Walnut, Chive (VG, GF)

**CONFIT & PRESSED AURUM DRY-AGED DUCK - 38**

Berry Jam, Wild Watercress (GF, NF, DF)

**THE WANDERER FREE RANGE MB5+ FLAT IRON STEAK - 250G - 85**

Our Condiments (DF, NF, GF)

**GRILLED BABY SPROUTING BROCCOLI - 17**

Macadamia Cream, Spring Onion Oil (VG, GF, NFO)

**FROM HERE LEAF SALAD - 14**

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

**GOLDEN FRIES - 15**

Saltbush Salt (VG, GF)

SEAFOOD

OTHERS

SIDES

DF / dairy free

GF / gluten free

GF0 / gluten free option V / vegetarian

VO / vegetarian option

VG / vegan

VGO / vegan option

NF / Nut Free option