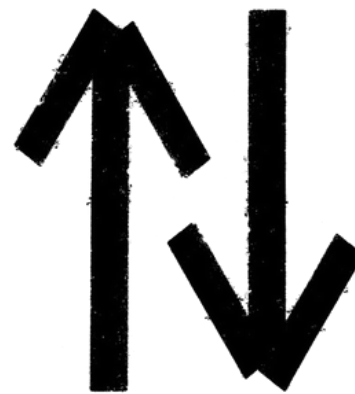
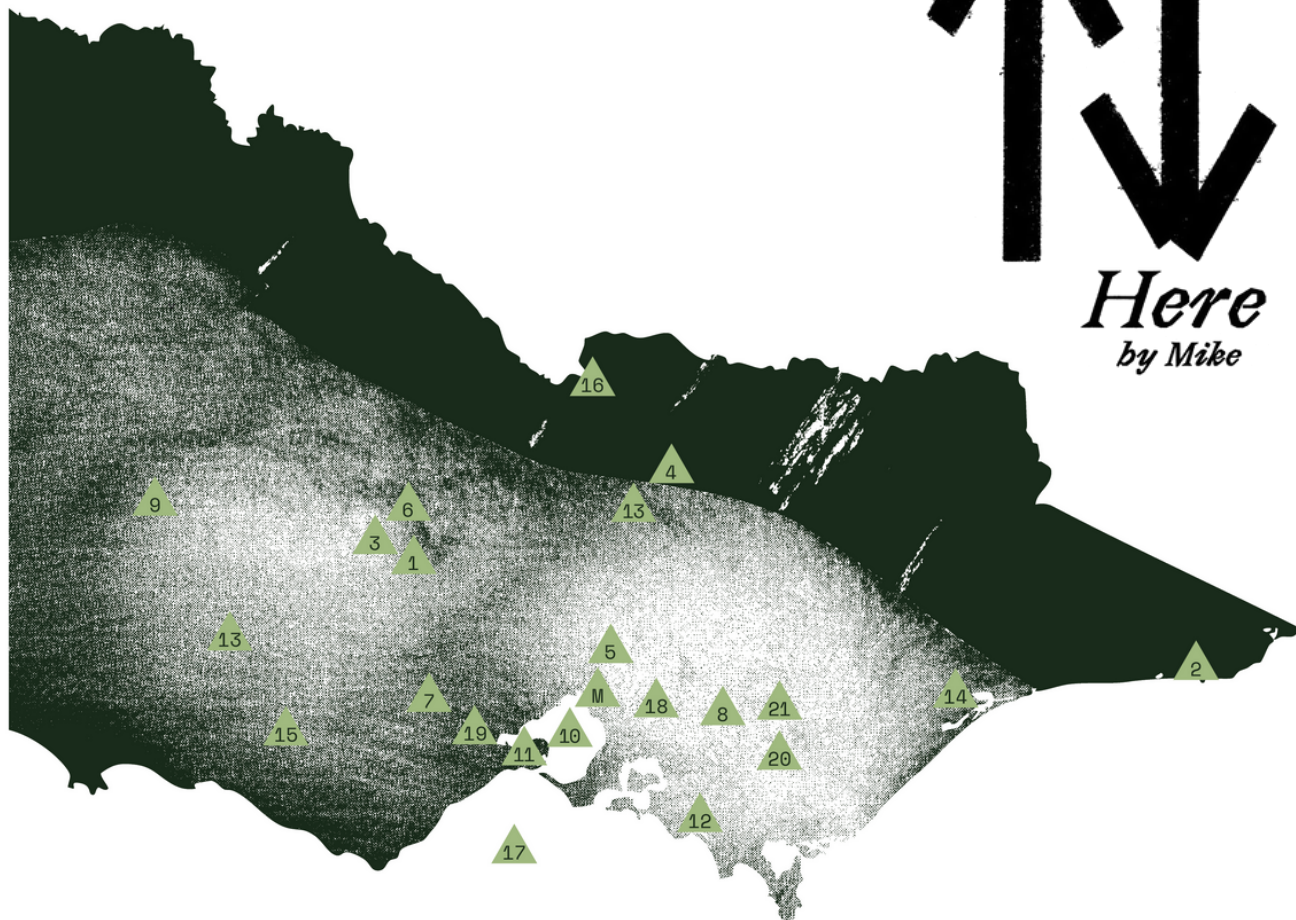


Our Victorian Producers.

From



Here
by Mike



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

- M. Acide - Sunshine North
- M. Aurum Poultry Co. - Albion
- M. Clamms Seafoods - Yarraville
- M. Cobb Lane Bakery - South Melbourne
- M. Del Boccia Butter - Coburg North
- M. Flinders & Co. - Port Melbourne
- M. Market Juice - Queen Victoria Market
- M. St David Dairy - Fitzroy
- M. Tea Drop Teas - Port Melbourne
- M. That's Amore Cheese - Thomastown
- M. To Be Frank Bakery - Collingwood
- M. Urku Chocolate - Melbourne
- 1. Honest Eggs Co. - Strangways
- 2. Helen & Chris's Farm - Orbost/Cann River
- 3. Five Groves Olive Oil - Strathbogie Ranges
- 4. Five Tales Farm - Piedmont
- 5. Jam Lady - Healesville

- 6. Long Paddock Cheese - Castlemaine
- 7. Meredith Dairy - Meredith
- 7. Meredith Farm Produce - Meredith
- 8. Mickael & Sam's Farm - Gippsland
- 9. Mount Zero Olives - Laharum
- 10. Port Phillip Bay Fishery - Port Phillip Bay
- 11. Portarlington Mussels - Portarlington
- 12. Prom Country Cheese - Moyarra
- 13. Pure Black Wagyu - Western District
- 14. Remi's Patch - Bairnsdale
- 15. Roaring Forties Lamb - Western District
- 16. Simon's Farm - Northern Victoria
- 17. Southern Sea Greens - Coastal Victoria
- 18. Timbarra Farm - Don Valley
- 19. Valenca Free Range Pork - North Bannockburn
- 20. Vintage Beef Co. - Gippsland
- 21. Wanderers Beef - Gippsland

Dinner.

We suggest to start with a snack or two with a drink, then several small things to share, followed by something large each with sides for the table. Afters are on the last page so you can plan your finish. Have fun!

Snacks

TO BE FRANK COUNTRY SOURDOUGH BREAD - 8

Del Bocia Salted Butter (V)

FRESHLY SHUCKED OYSTERS - 7 EACH

Pickled Daikon, Finger Lime Mignonette (DF, GF)

WOOD ROASTED JERUSALEM ARTICHOKES FROM MICKAEL & SAM - 15

Togarashi Mayo (VG, GF)

OUR CHICKEN LIVER PATE - 18

Made With The Livers From The *Aurum* Cockerels, Four Spiced Salt, Toast

OUR SLOW FERMENTED FLATBREAD - 22

From The Wood Fired Oven

Almond Ricotta, Shiitake XO Sauce (VG)

WALKER MARLIN CRUDO - 29

Long Paddock Fromage Frais, Capers, Sea Herbs (GF)

WANDERERS BEEF TARTARE - 35

Pilu Bottarga, Kefir Cream, Gnocco Fritto

ASSORTED SPUD SISTERS POTATOES - 36

Rockcliff Spanner Crab, Native Seaweed Bearnaise (GF)

ASH BAKED HEIRLOOM EGGPLANTS FROM REMI'S PATCH- 18

Olive & Caper Agrodolce, *Wild Mother* Cherry Vincotto, Savoury Granola (VG)

PORTARLINGTON MUSSELS - 25

Cider Butter Sauce, Wild Garlic Shoots (GF)

GRILLED SKULL ISLAND PRAMNS - 39

Smoked Carrot Koji & Chorizo Rayu, Zuni Pickle (GF, DF)

GRILLED PORT PHILLIP BAY SOUTHERN CALAMARI - 27

Nduja & Its Ink (DF, GF)

TWICE BAKED MEREDITH DAIRY GOAT'S CHEESE SOUFFLE - 24

Baked Shallot, Rosemary Cream (V)

Small Things

DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VO / vegetarian option
VG / vegan
VEO / vegan option

Dinner.

ROASTED REMI'S PATCH SUGARLOAF CABBAGE - 28

Fermented Mustard Seed Cafe de Paris Sauce,
Toasted Rye Crumb (VG, GFO)

HOUSE SPAGHETTINI - 39

Southern Sea Greens Smoked Wakame Butter, *Pilu* Bottarga,
White Anchovy (VO)

FISH OF THE DAY - MP

Check the Blackboard

WOOD ROASTED AURUM COCKEREL - ½ BIRD - 59

Vadouvan Sauce, Leeks & Its Ash (GF)

ROASTED VALENCA FREE RANGE PORCHETTA - 49

Golden Raisin & hazelnut Agrodolce (DF, GF)

PRESSED MEREDITH FARM CAPRETTO - 55

Watercress & Saltbush Verde, Labneh (GF)

PURE BLACK WAGYU MB6+ BAVETTE STEAK - 250G - 85

Our Condiments (DF, GF)

FIVE TALES FARM LETTUCE & HERBS - 14

Sharp Citrus & Caper Dressing, Toasted Pine Nuts (VG, GF)

MICKAEL & SAM'S BROCCOLI - 14

Macadamia Cream, Spring Onion Oil (VG, GF)

FRIED TIMBARRA FARM BRUSSEL SPROUTS -14

Vincotto Mustard, Sesame, Ricotta Salata (V, GF, VEO)

WOOD ROASTED FIVE TALES FARM PUMPKIN - 12

Pomegranate Molasses, Nigella (VG, GF)

GOLDEN FRIES - 12

Saltbush Salt (VG, GF)

Large Things

Sides

DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VO/ vegetarian option
VG / vegan
VEO / vegan option

Dinner.

Sweet

RHUBARB, STRAWBERRY GUM & ALMOND FRANGIPANE TART - 15
Olive Oil Gelato (VG)

MIKE'S GRANDMOTHER'S VANILLA RICE CREAM - 15
Poached Quince in Verjus (V, GF)

STEAMED MARMALADE SUET PUDDING - 16
Vanilla Custard

DARK CHOCOLATE MOUSSE - 19
White Chocolate Cream, Davidson Plum (V, GF)

Cheese

LONG PADDOCK "DRIFTWOOD"
VACHERIN STYLE COW'S MILK CHEESE - 18
Spiced Pumpkin Skin, Lavoche (V)

BAY OF FIRES "CLOTH BOUND" CHEDDAR COW'S MILK CHEESE - 16
Granny Smith Apple Chutney, Oat Tallow Cakes

DF / dairy free
GF / gluten free
GFO / gluten free option
V / vegetarian
VO / vegetarian option
VG / vegan
VEO / vegan option