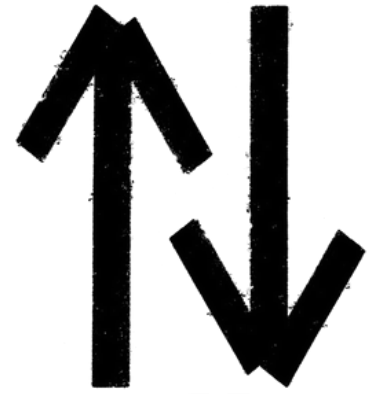
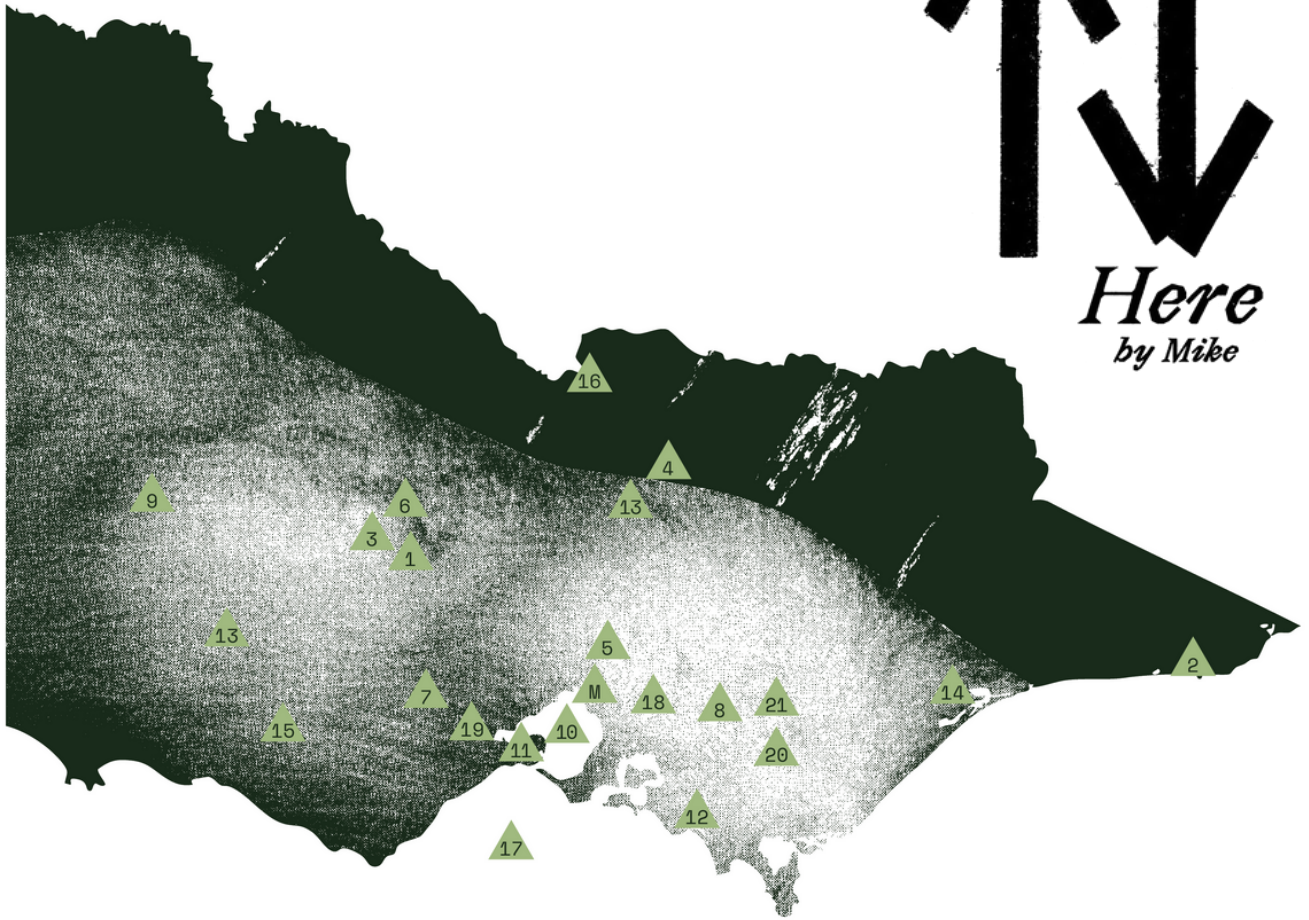


Our Victorian Producers.

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

Lunch Set Menu.

Choose 1 Main Course & 2 Sides for \$59

Main Course

SELECT 1 MAIN COURSE

- ROASTED REMI'S PATCH SUGARLOAF CABBAGE
Fermented Mustard Seed Cafe de Paris Sauce, Toasted Rye Crumb (VG, GFO)
- HOUSE PENNE RIGATE
Late Harvest Tomatoes from Five Tales, Fermented Chili & Soy (VG)
- POACHED PORT PHILLIP BAY SNAPPER
Sorrel Beurre Blanc (GF)
- WOOD ROASTED AURUM COCKEREL 'VINAIGRETTE'
Green Beans, Tarragon, Hazelnuts, Sourdough Croutons (DF, GFO)
- ROASTED VALENCA FREE-RANGE PORCHETTA
Golden Raisin Agrodolce, Charred Cavolo Nero (DF, GF)

ADD 2 SIDES

- FIVE TALES FARM LETTUCE & HERBS
Sharp Citrus & Caper Dressing, Toasted Pine Nuts (VG, GF)
- MICKAEL & SAM'S BROCCOLI
Macadamia Cream, Spring Onion Oil (VG, GF)
- FRIED TIMBARRA BRUSSEL SPROUTS
Vincotto Mustard, Sesame, Ricotta Salata (V, GF, VOE)
- WOOD ROASTED FIVE TAILS FARM PUMPKIN
Pomegranate Molasses, Nigella (VG, GF)
- GOLDEN FRIES
Saltbush Salt (VG, GF)

Sides

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

Lunch Set Menu.

ADDITIONAL EXTRAS

- FRESHLY SHUCKED OYSTERS
Pickled Daikon, Finger Lime Mignonette (DF, GF) - 7 each
- WOOD ROASTED JERUSALEM ARTICHOKES FROM MICKAEL & SAM
Togarashi Mayo (VG, GF) - 15
- OUR CHICKEN LIVER PATE
Made With The Livers From The Aurum Cockerels, Four Spiced Salt, Toast - 18
- WALKERS MARLIN CRUDO
Long Paddock Fromage Fraise, Capers, Sea Herbs (GF) - 29
- SKULL ISLAND PRAWN COCKTAIL "NEW STYLE"
Lettuce, Jalapeno, Croutons, Lime & Tamarind Cocktail Sauce (DF, GFO) - 45

Small Things

- HELEN & CHRIS'S RHUBARB, STRAWBERRY GUM & ALMOND FRANGIPANE TART
Olive Oil Gelato (VG) - 15
- MIKE'S GRANDMOTHER'S VANILLA RICE CREAM
Poached Quince in Verjus (V, GF) - 15
- DARK CHOCOLATE MOUSSE
White Chocolate Cream, Davidson Plum (V, GF) - 19

Sweet

- LONG PADDOCK "DRIFTWOOD" VACHERIN STYLE COW'S MILK CHEESE
Spiced Pumpkin Skin, Lavoche (V) - 18
- BAY OF FIRES "CLOTH BOUND" CHEDDAR COW'S MILK CHEESE
Granny Smith Apple Chutney, Oat Tallow Cakes - 16

Cheese

“Cuvee Bonneau” 2018

Chateau Closiot. Barsac, Bordeaux, France

RM, SP, M1, UFI, A0, V

98% Sémillon, 2% Muscadelle. RS 138 g/l. Honeyed apricots, marmalade, and toasted almonds lead the way. There's a zesty citrus edge and a touch of botrytis spice (ginger, saffron). Rich and silky, but still fresh with good acidity. Great with pate, or fruit tarts. - 36

No7 Riesling NV

Rieslingfreak. Clare Valley, SA

RM, SP, M1, A0

Fortified Riesling that leans into citrus peel, dried apricot, and honeycomb, with a warming lift from the spirit. Great chilled as a digestif, or with strong cheeses - 14

Vinsanto del Chianti Classico DOC 2019

Marchese Antinori. Chianti, Tuscany, Italy

RM, M1, A0

Trebbiano and Malvasia grapes are left to dry natural before pressing to give a nose of dried apricot, figs, honey, orange zest and toasted almonds. Biscotti's best friend - 33

Muscat NV

All Saints. Rutherglen, VIC

RM, SP, M1, MS, UFL, UFI

Rich and luscious, bursting with raisined grapes, toffee, and orange peel. - 27

Pedro Ximenez

Dandelion Vineyards. Barossa Valley, SA

RM, SP, M1, MS, UFL, UFI

Sweet and intense with notes of fig, toffee, and burnt orange citrus - 18

Tawny Port “Grand Father”

Penfolds. Barossa Valley, SA

RM, SP, A0

Concentrated flavours of dried fruit, roasted nuts, and toffee ripple through a smooth, mellow palate - 26

Tawny Port, Colheita 1997.

Quinta do Noval. Douro Valley, Portugal

A0

Deep amber in colour, this Colheita offers rich aromas of caramel, dried fruits, and roasted almonds - 78

Malvasia, 20yr NV.

Henriques & Henriques. Madeira, Portugal

A0

Lusciously spiced with notes of burnt toffee, honeyed dates, and orange peel. The palate is silky and lifted, with layers of treacle, clove, and marmalade - 52