



A LA CARTE MENU

SMALL

GARLIC BREAD / 8

HUMMUS DIP / 10
qukes, breakfast radish, flatbread

MT ZERO OLIVES (v, gf) / 9

HOPKINS RIVER CARPACCIO / 16
beef, chipotle, cassava,
ricotta salata (gf)

CROQUETTES / 11
smoked cheddar, corn,
cauliflower, chipotle mayo

KINGFISH CRUDO / 16
pickled cucumber, taramasalata,
finger lime

PASTA

GNOCCHI / 26
roasted romesco, tuscan kale,
hazelnut, pecorino (v)

PRAWN & CLAM LINGUINI / 32
cherry tomatoes, pine nuts,
chilli, garlic, pangratatto

PORCINI MUSHROOM RISOTTO / 25
white truffle, parmesan, thyme,
mascarpone (gf, v)

CHARCUTERIE

CHARCUTERIE BOARD / 31
chef's selection with pickles,
fennel grissini, mustard

PORK AND FENNEL TERRINE / 16
cauliflower piccalilli

CHICKEN LIVER PARFAIT / 15
quince, cornichons

WAGYU BEEF PASTRAMI (40g) / 11
dijon, pickled cucumber

SALCHI BOSQUE (40g) / 12
pickled funghi

SAN DANIELE PROSCIUTTO (40g) / 13
pickles, charred shallot

MEAT & FISH

HOPKINS RIVER SCOTCH FILLET / 40
smoked miso butter, potato,
watercress (gf) (250g)

FLINDERS ISLAND LAMB RUMP / 36
pea, beans, fennel, red wine jus (gf)

BORROWDALE PORK FILLET / 31
carrot, sage, lentils, raisin jus (gf)

CONE BAY BARRAMUNDI / 28
haricot beans, smoked sauce vierge,
fresh herbs (gf)

PIZZA

MARGHERITA / 19
tomato base, mozzarella, basil (v)

CAPRICCIOSA / 22
tomato base, mozzarella, ham,
artichoke, olives, mushroom

FUNGHI / 20
mushroom, mozzarella, kale,
gorgonzola, basil (v)

DIAVOLA / 22
tomato base, mozzarella, spicy
salami, nduja, olives, chilli

SALSICCIA / 23
mozzarella, pork sausage, italian
broccoli, pecorino romano

gluten friendly / 3

DESSERT

CHOCOLATE / 14
sesame nougatine, mandarin
sorbet (gf)

LEMON / 14
vanilla panna cotta, coconut,
ginger crumble (gf)

TONKA BEAN / 14
white chocolate, mango, lychee

SIDES & SALAD

CHIPS / 9
with mustard mayo

ICEBERG / 11
house dressing, fresh herbs (v)

CABBAGE SLAW / 10
fennel, pecorino,
shallot dressing (v, gf)

HEIRLOOM CARROTS / 12
yarra valley heirloom carrots,
goats curd, dukkha (v, gf)

GREEN BEANS / 11
smoked almonds,
brown butter (v, gf)

CHEESE

today's best cheese selection
lavosh, baguette

1 cheese / 15
2 cheeses / 22
3 cheeses / 29

(v) vegetarian (gf) gluten friendly
(vg) vegan

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.