



entrees

- Thinly sliced, air-dried wagyu beef **bresaola**, \$21
Vietnamese herbs & cucumber salad,
lime–chilli caramel dressing, fried okra.
- Balmain **bug tail** & prawn **spring rolls** \$24
wrapped in nori & bean curd skins,
warm cos lettuce & seaweed salad,
oroshi grated daikon & sweet dashi sauce.
- Warm **ham hock** & confit duck **roulade**, \$23
‘son-in-law’ egg in kataifi pastry, soft leeks,
lemon–mustard dressing.
- Steamed spanner **crab dim sum**, \$24
pickled green mango & choko, Thai basil,
coconut–crab sauce.
- 🍤 Tempura **zucchini flowers** filled with feta, \$23
heirloom tomato & shiso salad,
silken tofu sauce.
- Seared ocean **scallops**, \$24
unagi charcoal-grilled sea eel,
garden peas, roasted parsnip,
ginger-plum wine sauce.
- Pan-fried **spatchcock** chicken, \$24
quinoa salad with hazelnuts & soya beans,
lemongrass sauce.
- Japanese **seafood** plate: \$26
Salmon mince with bulgur & preserved lemon,
crème fraîche, Yarra Valley salmon roe.
Yellowfin **tuna** sashimi, white anchovy fillet,
wasabi–avocado ‘guacamole’.
Semi-cured Hiramasa **kingfish**,
prawn remoulade with kaffir lime, shiso sauce.

🍽 Vegetarian



main courses

- 🍷 Sable **tart** with glazed heirloom **beetroots**, \$39
marinated formage blanc, horseradish–daikon,
black vinegar glaze.
- Crisp skin Cone Bay **barramundi** fillet, \$43
kimchi vegetable & shaved calamari salad,
sweetcorn sauce, 'popcorn'.
- Miso-baked *saikyo-yaki* Japanese **black cod** fillet, \$43
yuzu-buttered carrots, sugar snap peas,
crustacean bisque sauce.
- Five-spiced, roasted **duck** breast, \$43
Peking-style duck dumpling,
cucumber, Chinese melon,
baked eggplant with black olive paste,
barbecue duck sauce.
- Roasted Western Plains **suckling pig** saddle, \$44
slow-cooked master stock leg, coconut rice,
caramelised onion, apple fondant, toasted almonds,
tonkatsu sauce.
- Seared sirloin of Black Angus **beef**, \$44
broccolini, confit king brown mushroom,
grated potato & leek pancake,
teriyaki-mushroom sauce.

side dishes – all \$10

- Tatsoi salad** with nashi pear & daikon,
dried wasabi peas, wasabi mayonnaise.
- Adelaide heirloom **tomato** & **cucumber salad**,
mint dressing.
- Stir-fried oyster **mushrooms**, baby corn,
lotus root, water chestnut & bamboo shoots.
- Pan-seared **asparagus** spears with oyster sauce.
- Fried Sebago **potatoes** with shiso & sesame salt.



desserts

* Matteo's suggested wine by the glass to accompany your choice.

Calendar **cheese** selection. – \$24

* NV Stanton & Killeen 'Classic' Rutherglen Topaque [*Tokay*] – 12

Poached fruit compote, chilled strawberry syrup, – \$18
toasted almond meringue, spiced tamarillo,
ginger yoghurt gelato.

* '12 Chalmer's Montevicchio **Moscato** [*Heathcote, Vic.*] – 7

Tropical fruit **trifle**, – \$20
passionfruit curd, watermelon jelly,
fresh mango, lychee, sesame macaroons,
coconut milk gelato.

* '09 Gapstead 'Mountain Gold' LH **Semillon** [*King Valley, Vic.*] – 8

Vanilla bean creme **brulee**, – \$22
summer berries, blueberry sorbet.

* '11 Carlo Pellegrino **Passito** di Pantelleria [*Sicily, Italy*] – 10

Roasted yellow **peach tartlet** – \$20
stewed apricots, organic yoghurt,
muscovado cane sugar.

* '08 Delas '**Muscat** de Beaunes de Venise' [*Sth Rhone, France*] – 10

Warm, dark **chocolate fondant**, – \$24
white chocolate cherry ripple ice cream.

* NV Dandelion 'Legacy of the Barossa' 30yo **Pedro Ximenez** – 7

* Moo Brew **Dark Ale** [*Moorilla Est, Tas*] – 11

Our **dessert plate** – \$36

* '05 Le Tertre du Lys d'Or [*Sauternes, Bordeaux, France*] – 14

Matteo's **C-spot** – \$8 each

Small warm dark chocolate 'ganache' tartlet.

Monte coffee or T2 teas – \$5