

Appetisers

Oysters, mignonette 6 ea
1/2 Doz 33 // Dozen 60

Flour House Sourdough, cultured butter 8

Marinated Olives 10

Paté En Croute, pork, pistachio, date 16

Anchovy Toast, brioche, capsicum 8ea

Spanner Crab Crumpet 11ea

Lobster Roll, iceberg, herbs 14ea

Fritto Misto di Mare, preserved lemon,
tartar 18

Aperitivo Hour

Daily
3pm-5pm

\$16 Aperitivo cocktails

Cheese

Long Paddock Bluestone (VIC) 16

Delice Cremiers (FRA) 16

Comté aged 18 months (FRA) 16

All cheeses 40

*All cheeses are served with quince paste,
honeycomb and fruit toast*

Tasting Menu

\$79 PP

A Selection of our favourites
designed for feasting and
sharing.

Entree

Charcuterie Plate, a selection of cured meats, guindillas 32

King Prawns, nduja brown butter, almonds 25

Scallop Ceviche, green tomato, jalapeno 24

Beef Tartare, egg yolk, crisps 26

Heirloom Zucchini, goats curd, hazelnut 22

Burrata, Heirloom tomato, peach 26

Waldorf Salad, radicchio, apple, walnuts 18

Main

Cheeseburger, wagyu, bone marrow, dill pickle, fries 32

Rainbow Trout, sorrel sauce, fine herbs 44

Veal Cotoletta, fennel, orange 48

Steak Frites, porterhouse, fries, watercress

béarnaise or peppercorn sauce 44

Roasted Sugar Loaf Cabbage, pear, capers, almonds 24

150 Day Grain Fed Rib Eye 600g, grilled broccolini 98

Sides

Fries, aioli 12

Broccolini, lemon, olive oil 16

Leaves, mustard vinaigrette 12

Duck Fat Potatoes 16