

LOUNGE MENU

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| NATURAL PACIFIC OYSTERS (MIN 3) | 6 ^{EA} |
| NATURAL ROCK OYSTERS (MIN 3) | 7.5 ^{EA} |
| ADD GREEN CHILLI, HERB AND FRIED SHALLOT DRESSING OR TRADITIONAL MIGNONETTE ^{GF DF} | 2 |
| ADD YARRA VALLEY SALMON CAVIAR 10G | 12 |
| MARINATED MOUNT ZERO OLIVES ^{GF VGN} | 12 |
| HOUSE MADE FOCACCIA, OLIVE OIL, BALSAMIC AND PICKLED VEGETABLES ^{VGN} | 10 |
| CARAMELISED FENNEL, ONION AND CASHEW DIP, TORTILLA CHIPS ^{VGN GF} | 16 |
| WHIPPED YARRA VALLEY SALMON ROE, HOUSE-MADE FOCACCIA ^{DF} | 28 |
| BURRATA, MANDARIN, SALT CURED OLIVE, FENNEL, BASIL, TARRAGON ^{GF V} | 26 |
| WAGYU BEEF TATAKI, SPRING ONION, SZECHUAN PEPPER, SESAME SEED ^{GF DF} | 28 |
| ZUCCHINI FLOWERS, PLANT BASED FETA, CHARRED PEPPERS, FLAT LEAF PARSLEY ^{VGN GF} | 26 |
| MARKET FISH CEVICHE, LECHE DE TIGRE, AVOCADO, SWEET POTATO, CORIANDER ^{GF DF} | 26 |
| CHIPS, HERB SEA SALT, GRAIN MUSTARD AIOLI ^{V GF} | 12 |
| GRAIN SALAD, CRANBERRIES, CASHEW, PISTACHIOS, CORIANDER, INDIAN-SPICED YOGHURT ^{GFA V} | 14 |
| CHARCUTERIE BOARD LOCAL PROSCIUTTO, LEG HAM, WAGYU BRESAOLA, FENNEL CACCIATORE, NDUJA, VEGETABLE PICKLES, LAVOSH, SOURDOUGH ^{GFA} | 45 |
| CHEESE BOARD SELECTION OF THREE ARTISAN CHEESES, LAVOSH, CRACKERS, TOASTED WALNUTS, SPRITZ MARMALADE ^{GFA} | 35 |

ALL DISHES ARE PREPARED HERE, IN A KITCHEN THAT HANDLES GLUTEN, NUTS AND OTHER POTENTIAL ALLERGENS, SO TRACE AMOUNTS MAY BE PRESENT. PLEASE INFORM STAFF OF ANY SEVERE ALLERGIES OR DIETARY NEEDS AND WE WILL DO OUR BEST TO ACCOMMODATE THESE.

VEGETARIAN ^V VEGAN ^{VGN} VEGAN AVAILABLE ^{VA}
GLUTEN FRIENDLY ^{GF} GLUTEN FRIENDLY AVAILABLE ^{GFA}
DAIRY FREE ^{DF} DAIRY FREE AVAILABLE ^{DFA}

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES

LOUNGE MENU

DESSERT

BOMBE ALASKA, MANGO ICE CREAM, LIME CURD, ALMOND BISCUIT ^{GFA} 18

SPICED APPLE, VALRHONA WHITE CHOCOLATE CREAM, PISTACHIO AND GINGER SPONGE ^{VGN} 18

NON-ALCOHOLIC DRINKS

CAPI SODAS ^{250ML} 5
COLA
BLOOD ORANGE
LEMONADE

YARRA VALLEY JUICE 5
APPLE
ORANGE