

LOUNGE MENU

NATURAL PACIFIC OR ROCK OYSTERS (MIN 3) ^{GF DF}	6 ^{EA} 7 ^{EA}
ADD GREEN CHILLI, CORIANDER AND FRIED SHALLOT DRESSING OR TRADITIONAL MIGNONETTE ^{GF DF}	2
ADD YARRA VALLEY SALMON CAVIAR 10G ^{GF DF}	10
MARINATED MOUNT ZERO OLIVES ^{GF VGN}	10
HOUSE MADE FOCACCIA, OLIVE OIL, BALSAMIC AND PICKLED VEGETABLES ^{VGN}	10
BURRATA, BABY CARROTS, SUNFLOWER SEED AND HAZELNUT CRUMB ^{V GFA}	32
EMPANADAS (3) 'CHEESEBURGER' BRAISED BEEF, PICKLES, SMOKED SCAMORZA AND BURGER SAUCE	28
YARRA VALLEY SALMON CAVIAR TARAMASALATA WITH HOUSE MADE FOCACCIA ^{DF}	26
BLUE EYE CEVICHE, LECHE DE TIGRE, AVOCADO, SWEET POTATO AND CORIANDER ^{GF DF}	26
WAGYU BEEF TATAKI, SPRING ONION, SZECHUAN PEPPER AND SESAME SEED ^{GF DF}	28
FRIED CAULIFLOWER, BLACK GARLIC AIOLI WITH MUSHROOM SALT ^{V GF DF}	16
CHIPS, HERB SEA SALT, GRAIN MUSTARD AIOLI ^{V GF}	12
CHARCUTERIE BOARD	45
LOCAL PROSCIUTTO, MORTADELLA, WAGYU BRESAOLA, HOUSE MADE CHICKEN LIVER PARFAIT, PANCETTA AND PISTACHIO TERRINE, PICKLES, LAVOSH AND SOURDOUGH ^{GFA}	
CHEESE BOARD	32
SELECTION OF THREE ARTISAN CHEESES WITH LAVOSH, CRACKERS, TOASTED WALNUTS AND HOUSE MADE ORANGE MARMALADE ^{GFA}	

PLEASE INFORM STAFF OF ALLERGIES

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

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES

LOUNGE MENU

DESSERT

VALRHONA CHOCOLATE GANACHE, HAZELNUT
PRALINE AND PASSION FRUIT ^{VGN GF} 16

BURNT BUTTER RHUBARB FINANCIER WITH
LEMON BASIL GEL ^{GFV} 16

NON-ALCOHOLIC DRINKS

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

YARRA VALLEY JUICE 5
APPLE
ORANGE