

State of Grace

Snacks

Pacific oysters w/ bloody mary, bush tomato pearls, horseradish (6) (LG, LD, A).....	42
Marinated Mount Zero olives w/ focaccia (LGO, LD, V, VG).....	14.5
Focaccia bread w/ truffle butter (LDO, V, VGO).....	15
Lamb skewers w/ fermented cabbage, fennel (LG, LD).....	15.5ea
Shiitake skewer w/ fermented cabbage, fennel (LG, LD, V).....	14ea

Shares

Cured meat board w/ house pickles, focaccia, butter, lavosh (LGO, LDO).....	54
Stracciatella & heirloom tomatoes w/ basil, lavosh, raspberry dressing (LGO, V).....	26
Cauliflower & mozzarella croquettes w/ parmesan, aioli (V).....	25
Kingfish ceviche w/ chicory, tomato vierge, olive oil, lemon (LG, LD, A).....	29
Salt & vinegar squid w/ aioli, lemon (LG, LDO, I) CHEF'S PICK	27
Chicken liver parfait w/ orange jam, brioche (LGO).....	28
Blini w/ whipped ricotta, smoked salmon roe (VO).....	29
Crispy halloumi w/ blueberry marmalade, hot honey (LG, V).....	25

Mains

Lamb backstrap w/ salsa verde, honey carrots, green peppercorn jus (LG, LD).....	47
Half chicken w/ red pepper sauce, parsley, shallot (LG, LDO).....	40
Rainbow trout w/ roe butter, fresh herb salad, smoked burnt paprika (LG, A).....	45
Duck breast w/ spiced orange jus, endive salad (LG, LDO).....	41
Mushroom ravioli w/ brown butter, mushroom jus, pecorino, shiso (LGO, LDO, V, VGO).....	35
Seafood linguine w/ tiger prawns, mussels, red chilli, shallots, garlic (LGO, LDO, M).....	44
Roasted pumpkin w/ salsa verde, hot honey, goat cheese, saltbush (LG, LDO, V, VGO).....	32
Wagyu cheese burger w/ smoked thick cut bacon, cheese, pickles, burger sauce, fries, onion rings (LGO, LDO, VO, VGO).....	34
Tuna niçoise salad w/ kipfler potatoes, tomato, green beans, sea herbs, egg yolk emulsion (LG, LD, A).....	38
Veal schnitzel w/ carrot remoulade, caper beurre noisette (LDO).....	44

Grill

220g Hanger w/ fries and béarnaise (LGO, LDO).....	48
300g Scotch fillet MB 3+ w/ fries and béarnaise (LGO, LDO).....	62
Sauces creamy peppercorn, red wine jus, herb butter.....	4
Steak frites 250g striploin MB 2+, creamy peppercorn sauce (LGO, LDO).....	48

Sides

Fries w/ vinegar salt, aioli (LG, LDO, V, VGO).....	15
Crispy potatoes w/ capers, sour cream (LG, LDO, V, VGO).....	18
Green beans w/ ricotta, parsley, pickled shallots, toasted freekeh (LG, LDO, V, VGO).....	18
Honey glazed carrots w/ aleppo yoghurt, golden raisin dressing, fried curry leaf (LG, LDO, V, VGO).....	18
House salad w/ raspberry dressing, balsamic glaze (LG, LD, V, VG).....	16

Cheese & Dessert

Dark chocolate mousse w/ raspberry sorbet, raspberry gel, salted chocolate soil (LG, V).....	19
Crème brûlée w/ crème fraîche ice cream (LG, V).....	19
Parfait w/ passionfruit & coconut (LG, LD, V, VG).....	18
Cheese board One 18 Two 30.5 Three 44.5	

choose from: shadows of blue // maffra cheddar // fromager d'affinois

Served with housemade lavosh and apple jam (V, LGO)

Feed Me

A curated menu of five chef selected dishes to share \$70pp

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION
(LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO) VEGAN OPTION (A) AUSTRALIAN SEAFOOD (I) IMPORTED SEAFOOD (M) MIXED SEAFOOD ORIGIN

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. 15% public holiday surcharge applies.