

# EAT SMALLER

**Marinated olives.** (V)(GF)(DF) \$8

**Edamame,** spicy garlic miso (V,VE,GF,DF) \$7

**Beef tartare skins,** peppercorn aioli (x4) (GF) \$12

**Chicken & Pork Merguez,** smoked tomato & pepper chutney, caper berries & mustard seed oil. (GF) \$16

**Two cheese & potato croquettes,** black & white sesame aioli (V) \$10

**Crispy tofu & broccoli,** roasted hazelnuts, endive, cannellini beans, citrus oil (VE) \$15

**Pepperberry kangaroo tartare,** riberry lavosh tart, smoked eggplant & porcini puree, black plums & fig. (DF) \$18

**Soy & lime marinated Yellowfin Tuna,** horseradish & wasabi cream, pickled ginger, lilliput capers, nori, watercress. (GF) \$19

**Blue swimmer crab spaghetti,** blistered cherry tomatoes, lemon infused extra virgin olive oil, purple carrots & dill \$22

**Prawn ceviche & goats cheese souffle,** Grand Mariner glazed fig, Roquefort sauce. \$22

## BAO

**Fried chicken,** lettuce, cucumber, kewpie mayo. \$14

**Bulgogi beef,** pickled daikon, scallions, roasted sesame, red chilli, Vietnamese mint. \$14

**Grilled Halloumi,** pumpkin & basil relish, avocado, fried celery leaf. (V) \$14

**Pork belly choya chinese bao,** fried enoki, hoisin mayo & chilli oil. \$14

## LARGER

**Fig and orange glazed duck breast,** spiced buerre bosc chutney, roasted parsnip, frisee, cranberry jus (GF) \$36

**Heirloom zucchini and buffalo mozzarella ravioli,** parsley and pea pesto, walnut cream, watercress. (V) \$33

**Charred Pork cutlet,** gnocchi parigine, pear & apple ratatouille, onion & pumpkin puree, vietnamese mint, oregano jus. \$36

**Black Angus eye fillet,** pressed beetroot and bone marrow, roasted cippolini onion, café de Paris butter (GF) \$47

**Chicken breast,** riesling smoked shallot butter, flageolet beans, pickled peach, asparagus & oregano jus. (GF) \$34

**Roast Red Emperor,** braised leek, zucchini blossoms, lemon pepper beans & parsley. (GF) \$38

**Blue swimmer crab spaghetti,** blistered cherry tomatoes, lemon infused extra virgin olive oil, purple carrots & dill \$38

**Riverine grain fed premium Scotch fillet,** Dijon mustard, café de Paris butter, & your choice of two sides. 450g for two. (GF) \$56

## SIDES

**Charred Green Vegetable salad,** kale, candied almonds, turmeric & grapefruit dressing. (V) \$10

**Heirloom tomato carpaccio,** broccoli puree, Meredith goat cheese, rainbow radish, crispy capers & frisee. (GF)(V) \$10

**Spiced corn cob,** lime & paprika butter, roasted padron peppers, parmeson crisp. (V) (GF) \$10

**Super crunch fries,** caper & garlic aioli (V) (GF) \$8

# THE SHORT LIST

## FIZZ

- 2016 Vinea Marson** Prosecco (Heathcote, Victoria) (120ml) **\$12**
- N.V.Varichon & Clerc Brut** Piccolo (Savoie, France) (200ml) **\$16**

## APERITIF & COCKTAILS

- Maidenii classic** On the rocks with a wedge of orange. The perfect way to start any meal. (45ml) **\$13**
- Le Birlou** Perfectly blended harmony of chestnuts and crisp apples, on crushed ice. Tres Chic! (30ml) **\$10**
- Amaro Montenegro** an amaro distilled in Bologna, Italy. Featuring vanilla and orange peels. (30ml) **\$10**
- RinQuinQuin** A gentle and alluring aperitif made from peaches. **\$10**
- Burnt Orange & Vanilla Bean Margarita.** Housemade burnt orange syrup with Tequila and lime. **\$19**
- Negroni** The greatest cocktail ever made? Well, it's up there. **\$19**
- Daiquiri** Rum, lime and sugar. It couldn't be easier. **\$17**
- Brass Monkey** A sweet yet sour concoction featuring Zubrowka, Pavan, lime juice and Frangelico. **\$18**
- Whisky Sour** Two parts whisky, one part sour and half sweet, with egg white. **\$16**
- Paloma No.1** This version features blanco tequila, ruby grapefruit soda & lime. Super fresh! **\$14**
- Passionfruit Martini** Pretty sure you'll be able to work out what this is all about. A Dispensary Classic **\$22**

## BEER

- BALTER** XPA 4.5% **\$11**  
No.1 on this years GABS hottest 100. SHARKPUNCHER!
- GARAGE PROJECT** BEER (Pale Lager) 4.8% **\$10**  
A Brewery that champions both excellent design and brilliant beers. This is a beer to drink as you decide what to drink. For when you just want beer that tastes like real beer.
- BAD SHEPHERD** Draught 4.4% **\$9**  
A true session beer, something for those who might be experiencing their first brush with the wide world of craft beer.
- BRIDGE ROAD** Beechworth Pale Ale 4.8% **\$10**  
A Hop driven american style Pale, brewed in Historic Beechworth. Tropical nose, exhibiting melons and passionfruit, finishing smooth lingering bitterness. One for the real beer enthusiast.
- STOMPING GROUND** Gipps St Pale Ale 5.2% **\$10**  
Named after the street Stomping Ground call home, this gold medal winner is full of tropical fruit American hop character and serious personality.

**FOR THE BEVERAGE BIBLE,  
JUST ASK.**