

MENU

SMALLER

Edamame, salt flakes. (GF, DF, V, VE) \$7

Chicken bao buns, cucumber, iceberg lettuce & kewpie mayo. \$15

BBQ Pork bao buns, hoi sin and chili mayo & black sesame. \$14

Tofu and mushroom bao buns, tofu & ponzu puree & shiso. (VE) \$12

*Spiced beef carpaccio, snow pea shoots, pickled diakon,
capers and Italicus dressing. (GF,DF) \$20*

*Beetroot & fennel cured Kingfish, wasabi and horseradish cream,
pickled carrot, radish & dill. (GF) \$22*

*Crispy pork belly, roasted baby turnips, plum puree,
apple crisp & parsley. (GF,DF) \$23*

LARGER

*Rare roasted duck breast, du puy lentil, pickled shallot,
orange, fig & port jus. (GF,DF) \$39*

*Pan fried Ocean Trout, zucchini flower, watercress,
peas & cauliflower puree. (GF) \$38*

*Oregano & leek spaghetti, sugar snap peas,
candy swirl beetroots & purple basil. (V,DF) \$27*

*300g Scotch fillet with Dijon and chive butter, roasted cipollini onion
& cos with sherry dressing. (GF) \$62*

SIDES

*Chat potato salad & pickled cuke salad, cherry dressing,
& roast peanuts. (GF,VE) \$11*

*Pan fried green and borlotti beans, roasted garlic
& hazelnut dressing. (GF,V) \$11*

Fries, roasted garlic aioli (GF,V) \$8

(GF) = Gluten free (V) = Vegetarian (VE) = Vegan 10% Surcharge on Sundays & public holidays

DRINKS

APERITIF & COCKTAILS

Maidenii classic. On the rocks with a wedge of orange. The perfect way to start any meal. (45ml)	\$13
Le Birlou. A lovely French apéritif - perfectly blended harmony of chestnuts and crisp apples. Tres Chic! (45ml)	\$14
Italicus. Like earl grey tea, but not. On the rocks with orange & an olive. (45ml)	\$14
Amaro Montenegro spritz. Move over Aperol, Montenegro is the taste of this Spring.	\$15
Bouzy Persian lemonade. Fancy adult fizzy drink.	\$16
Burnt orange & vanilla bean margarita. Housemade burnt orange syrup with Tequila and lime.	\$19
Dispensary #17 punch. Rum backstrap balanced with an orange and cinnamon tea infusion.	\$20
Toffee apple switchel. Finno's home made maple apple bitters wrapped around Zubrowka Bison grass vodka.	\$20
Negroni. Best. Drink. Ever.	\$19

BEER

3 RAVENS ACID (Thornbury, Victoria)	3.5%	\$11
<i>A refreshing acidity and bright tropical flavour make this summery beer infinitely crushable. Keep cool, drink fresh.</i>		
BROOKES BEER Bendigo Draught (Bendigo, Victoria)	5.8%	\$10
<i>Beer that just tastes like beer. And better yet, it's local!</i>		
PALLING BROS Mid (Heathcote, Victoria)	3.5%	\$10
<i>Local legends knocking out some great beer in Heathcote, worth a trip if you've got an afternoon free. Tell 'em we sent you!</i>		
GARAGE PROJECT Pernicious Weed (Wellington, N.Z.)	8.0%	\$14
<i>Bitter? Yes. Intensely hoppy? Absolutely. Too much? Never!</i>		
HARGREAVES HILL Fruitopia No.2 (Lilydale, Victoria)	7.0%	\$18
<i>Creamy mango dessert inspired beer. Watch out! It's 2.4 standard drinks of deliciousness!</i>		
BAD SHEPARD Hazlenut Brown (Cheltenham, Victoria)	5.6%	\$12
<i>Toasty, malty & perfectly balanced. It's as smooth as a baby's backside. Perfect with dessert!</i>		

