

Oysters - 5 ea

Graveri Caviar classic Osietra 12g and condiments - 90

Stracciatella, pickled melon, jamon, basil

*2017 Domaine Perrault-Jadaud Chenin Blanc, Loire Valley, Fra
Aperol*

Duck pressé, peach, cherry vinegar, liquorice

*2018 Quealy "Pobblebonk" Friulano blend, Mornington Peninsula, Aus
Tanqueray 10 gin*

Prawn, courgette, summer peas, yuzu furikake

*Toji Junmai Ginjo Saké, Niigata, Jap
Manzanilla sherry*

Murray Cod, sweet potato, radish pods, spiced tomato

*2017 Honorio Rubio "Tremendus" Garnacha blend, Rioja, Spa
Ketel One Citreon vodka*

//

Beef, turnip, miso eggplant, nori, king brown mushroom

*2015 Domaine Chambeyron Syrah, Cotes Du Rhone, Fra
Bulleit Rye whiskey*

Local cheese, quince, lavosh - 10 pp

Strawberry, peppermint custard, fennel, black pepper

*2018 Foxeys Hangout "Late Harvest" Pinot Gris, Mornington Peninsula, Aus
Stolichnaya vanilla vodka*

Head Chef, Elliott Pinn

Executive Chef, Guy Stanaway

Price:

Five-course menu - 110

With matched wines or cocktails - 200

With non alcoholic pairings - 155