



ENTRÉES

LIVE SEASONAL OYSTERS	4.5 ea.	HEIRLOOM TOMATOES	16
Granita		Sun fermented tomato consommé, nasturtium,	
HOME-CULTURED SOURDOUGH	12	fennel pollen, basil sorbet	
Roasted cashew hummus, Mount Zero olives		MT COOK SALMON	19
CHARCUTERIE (to share)	32	Spanner crab, apple gel, fresh apple, oyster emulsion,	
20 month aged prosciutto		Yarra Valley caviar	
Wagyu bresaola		GRAIN FED BEEF TARTARE	16
Pressed confit chicken foie gras terrine		Daikon, salsa verde, crackling, yolk, cucumber	
Duck parfait, pickled shallots, piccalilli		LAKES ENTRANCE OCTOPUS	20
		Chimichurri, smoked kipflers, prosciutto crumb	

MAINS

HOUSEMADE MILLED CORN GNOCCHI	22	GRILL	
Sage, pumpkin, Tuscan greens, beurre noisette,		SCOTCH FILLET, 350G, 100DAY GRAIN FED,	46
aged grana padano		RIVERINE	
SMOKED GREAT OCEAN DUCK	39	STRIPLOIN, 300G, 120 DAY GRAIN FED,	32
Cherries, daikon, aged honey, blackberries		GIPPSLAND	
MARKET FISH	MP	EYE FILLET, 220G, 120 DAY GRAIN FED,	43
Seasonal garnish		RIVERINE	
12HR SLOW COOKED DRY AGED SPRING LAMB	34	WAGYU CUT SPECIAL	MP
Petits pois à la Francaise, Yarra goat's curd, bacon		Served with triple-cooked fat chips and your choice	
DUTCH CARROTS	22	of mushroom sauce, red wine jus or churned stilton	
Chevre, olive, sweet spiced oil		& parsley butter	
		EXTRA SAUCE(S)	2

CLASSICS

FISH & CHIPS	29
Pickled gherkin, tartare, lemon	
O'CONNELL'S BEEF & GUINNESS PIE	28
Mushy peas, pomme purée, red wine jus	
BRIOCHE BEEF BURGER	23
Adelaide Hills bacon, cheddar, aioli, chips	
VEAL SCHNITZEL	30
Herb & parmesan crumb, slaw, chips	

SIDES

ORGANIC WATERMELON SALAD	12
Pickled shallot, basil, watermelon, Yarra goats curd	
SUMMER SALAD	10
Mustard emulsion, Earl Grey tea date purée	
TRIPLE-COOKED CHIPS	10
SEASONAL GREENS	14