



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 milk fed 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,		350G GRASS & GRAIN 100DAY BLACK ANGUS	46
aged grana padano		SCOTCH FILLET	
SMOKED GREAT OCEAN ROAD DUCK	39	300G 120DAY AGED GRAIN FED STRIPLOIN	32
Cherries, daikon, aged honey, blackberries		220G 120DAY GRAIN RIVERINE EYE FILLET	43
MARKET FISH	MP	WAGYU CUT SPECIAL	MP
Seasonal garnish		Served with triple-cooked fat chips and your choice	
12HR SLOW COOKED DRY AGED SPRING LAMB	34	of sauce	
Petits pois à la Francaise, Yarra goat's curd, bacon		SAUCES	
DUTCH CARROTS	22	Mushroom Sauce	
Chevre, olive, sweet spiced oil		Red Wine Jus	
		Churned Stilton & Parsley Butter	

CLASSICS

SIDES

FISH & CHIPS	29	ORGANIC WATERMELON SALAD	12
Pickled gherkin, tartare, lemon		Pickled shallot, basil, watermelon, Yarra goats curd	
O'CONNELL'S BEEF & GUINNESS PIE	28	SUMMER SALAD	10
Mushy peas, pomme purée, red wine jus		Mustard emulsion, Earl Grey tea date purée	
BRIOCHE BEEF BURGER	23	TRIPLE-COOKED CHIPS	10
Adelaide Hills bacon, cheddar, aioli, chips		SEASONAL GREENS	14
VEAL SCHNITZEL	30		
Herb & parmesan crumb, slaw, chips			