



ENTRÉES

LIVE SEASONAL OYSTERS	4.5 ea.	SLOE GIN SALMON GRAVLAX	19
Lemon, granita		Beetroot, fermented green tomato,	
HOME-CULTURED SOURDOUGH	12	cucumber foam	
Taramasalata, marinated olives		KOO-WEE-RUP ASPARAGUS	17
ACORN FED PROSCUITTO	18	Le Maison wholegrain sabayon, WillowZen egg,	
Whipped parfait, shallots, piccalilli		pea shoots	
CALAMARI	16	BEEF TARTARE	18
Squid ink tuile, grapefruit, pomelo, chilli		Black radish, barbeque gel, beef cracker, egg yolk	
WAGYU BRISKET CROQUETTES	14		
Fermented garlic aioli			

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	
FREE RANGE CHICKEN	36	300G 100DAY TEYS GRAIN FED STRIPLOIN	32
Boudin noir, pickled & roasted corn		220G 120DAY GRAIN RIVERINE EYE FILLET	43
MARKET FISH	MP	WAGYU CUT SPECIAL	MP
Seasonal garnish			
12HR SLOW COOKED DRY AGED SPRING LAMB	34	Served with triple-cooked fat chips and your choice	
Petits pois à la Francaise, Yarra goat's curd, bacon		of sauce	
SOMERVILLE BROCCOLI	22	SAUCES	
Black beans, broccoli cous cous		Mushroom Sauce	
		Red Wine Jus	
		Churned Stilton & Parsley Butter	

CLASSICS

SIDES

FISH & CHIPS	29	CYPRITOT SALAD	10
Pickled gherkin, tartare, lemon		Freekeh, lentils, barley, raita	
O'CONNELL'S BEEF & GUINNESS PIE	28	SPRING LEAF SALAD	10
Mushy peas, pomme purée, red wine jus		Mustard emulsion, date purée	
BRIOCHE BEEF BURGER	23	TRIPLE-COOKED CHIPS	10
Maple bacon, cheddar, fermented aioli, chips		SEASONAL GREENS	14
VEAL SCHNITZEL	30		
Herb & parmesan crumb, slaw, chips			