



FIVE COURSE CHEFS SELECTION, SERVED SHARING | \$69 PER PERSON*

ADD WINE PAIRING | FIVE HALF POURS, PAIRED BY OUR SOMMELIER FOR EACH COURSE | +39

2 COURSE, INDIVIDUAL CHOICE (+\$10 DESSERT OPTION) | \$49 PER PERSON

(CHOICE OF SMALL PLATE AND LARGE PLATE PER PERSON PLUS SIDES TO SHARE FOR TABLE)

BOTTOMLESS FESTIVE SMALL PLATES | \$49 PER PERSON*

ADD BOTTOMLESS WINES FOR \$49

SNACKS

OYSTERS, GRILLED, SOY + MIRIN DRESSING / OR / NATURAL, MIGNONETTE | \$5 EACH OR ½ DOZ FOR \$24

BRAISED OLIVES, ORANGE, HERBS | VG GF | 9

HOUSEMADE FOCACCIA, WHIPPED GARLIC BUTTER | V | 12

SMALL PLATES

WHIPPED FETA, NATIVE HERB DUKKAH, LOCAL HONEY, CROUTONS | V GF | 15

TAHITIAN SNAPPER CEVICHE, COCONUT MILK, LIME, PICKLED CUCUMBER, CITRUS PEARLS | GF | 15

KING PRAWN CIGAR, DILL + TARRAGON MOUSSE, HOUSE MADE THOUSAND ISLAND SAUCE | 15

SALMON BRANDADE, FRIED FOCCACCIA, FINGER LIME CAVIAR | GFO | 15

HEIRLOOM TOMATO STACK, ITALIAN SALSA, BOCCONCINI, BASIL OIL | VGO GF | 15

BRAISED BEETROOT, BEETROOT PUREE, PICKLED PEAR, LIME OIL | VG GF | 15

FRIED POTATO SKINS, CASHEW CREAM, SMOKED PAPITAS, CHIVES | VG | 15

BACON JAM CROQUETTE, ROSE CIDER AIOLI | 15

KANGAROO RAGU RAVIOLO, BUSH TOMATO RICCOTA, ROO TAIL JUS | 15

BUTTERMILK FRIED CHICKEN, POMEGRANATE GLAZE, CHICKEN GRAVY | GFO | 15

CRISPY PORK BELLY, SHERRY GLAZE, APPLE PUREE, FRESH APPLE | GF | 15

SIDES

CHIPS, THYME + GARLIC BUTTER, PARMESAN, GARLIC AIOLI | VGO | 15

ROAST POTATO, CONFIT GARLIC, ROSEMARY | VG GF | 15

ASPARAGUS, LEMON GARLIC VINAIGRETTE | GF VG | 15

LARGE PLATES

200GR EYE OF RUMP (MS2+ GRASS FED), CHIPS, RED WINE JUS | GFO | 45

AUSTRALIAN RAINBOW TROUT, DILL AND MUSTARD CREAM, BRAISED FENNEL | GF | 38

BRAISED BEEF CHEEK, CACAO AND RED WINE JUS, CELERIAC MASH | GF | 37

HOUSEMADE MUSHROOM SCHNITZEL, SAUTEED CABBAGE, MUSHROOM JUS | VG | 35

DESSERT

DARK PLUM ICECREAM SUNDEA, FRESH STRAWBERRIES | 16

DARK CHOCOLATE MOUSSE, SALTED CARAMEL, MALT CRUMBLE | V GFO | 16

VEGAN MERINGUE, FORREST BERRY COMPOTE | VG GF | 16

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | O OPTIONAL

*CONDITIONS APPLY, ASK STAFF FOR FURTHER INFORMATION. WHOLE TABLE MUST PARTICIPATE



WINES

By the glass

SPARKLES | BY THE GLASS

SWELL LINES, PROSECCO | 14 | 62

KING VALLEY, VIC - 2024

AROMA: GREEN APPLE + WHITE BLOSSOM

PALATE: LEMON CORDIAL + BRIGHT LIME

SYMPOSIARCH, ROSE PET NAT | 15 | 64

BENDIGO, VIC - NV

AROMA: PINK APPLE + RASPBERRY LEAF

PALATE: SOUR CHERRY + RUBY GRAPEFRUIT

ORANGE | BY THE GLASS

ALAS KLAR, ENERGETICO (ORANGE) | 13 | 60

ARINTO

RIVERLANDS, SA - 2024

AROMA: ORANGE BLOSSOM + ORANGE SKINS

PALATE: BRIGHT APRICOT + DRIED KUMQUAT

ROSE | BY THE GLASS

ROS RITCHIE, ROSÉ (DRY) | 14 | 62

MANSFIELD, VIC - 2024

AROMA: STRAWBERRY JAM + FRESH GRASS

PALATE: UNRIPE STRAWBERRY + RASPBERRY JUICE

RED | BY THE GLASS

ROOTS, CHILLED RED | 13 | 60

TINTA BAROCCA, TOURIGA NATIONAL, MERLOT, ZIBBIBO

BENDIGO, VIC - 2024 (VEGAN, LOFI)

AROMA: STRAWBERRY STEM + DRIED ROSE

PALATE: RASPBERRY LEAF + RED SKINS

BLOODMOON, SCHIOPPETTINO | 14 | 64

HEATHCOTE, VIC - 2025

AROMA: CHERRY PIE + RASPBERRY

PALATE: RASPBERRY JUICE + STRAWBERRY DROPS

COPPABELLA, PINOT NOIR | 16 | 70

TUMBARUMBA, NSW - 2024

AROMA: WILD STRAWBERRY + BEETROOT LEAF

PALATE: DRIED RED CURRANTS + STEWED STRAWBERRY

ROS RICHIE, NEBBIOLO | 15 | 66

MANSFIELD, VIC - 2021

AROMA: RED CURRANT + DRIED FLOWERS

PALATE: BRIGHT CHERRY + SPICED PLUM

VINO INTREPIDO, MONTEPULCIANO | 16 | 68

HEATHCOTE, VIC - 2023

AROMA: PEPPERMINT + GENTLE SPICE

PALATE: MULBERRY + FOREST FRUITS

ST LEONARD, SHIRAZ | 16 | 70

RUTHERGLEN, VIC - 2022

AROMA: BLACKBERRY BUSH + GREEN PEPPER

PALATE: MULBERRY + BLACK CURRANT

WELSHMANS REEF, DURIF | 13 | 60

BENDIGO REGION, VIC - 2022

AROMA: BLACKBERRY JAM + ALLSPICE

PALATE: BLACK CURRANT + RIBENA CORDIAL

FLIGHTS | WINE + GIN

CAN'T DECIDE?

FLIGHTS INCLUDE 3 SAMPLES, WITH TASTING NOTES.

WHITE WINE FLIGHT | 3 X 75ML | 25

RED WINE FLIGHT | 3 X 75ML | 25

WHITES | BY THE GLASS

CRABTREE ESTATE, RIESLING | 15 | 64

CLARE VALLEY, SA - 2024

AROMA: RESIN + LIME SKIN

PALATE: LEMON SQUASH + CITRUS SOUR

LITTLE BRUNSWICK, ARINTO | 15 | 64

NAGAMBIE, VIC - 2025

AROMA: GRAPEFRUIT SKIN + MELON

PALATE: PEACH JUICE + LEMON RIND

NOMADS GARDEN, PINOT GRIGIO | 15 | 64

KING VALLEY, VIC - 2025

AROMA: GREEN FROGS + WHITE FLOWER

PALATE: WHITE GRAPEFRUIT + NASHI PEAR

TELLURIAN, MARSANNE | 13 | 60

HEATHCOTE, VIC - 2024

AROMA: WHITE FLOWERS + BRIOCHE

PALATE: BUTTER LEMON + MINERALITY

BLOODMOON, CHARDONNAY | 16 | 68

SUNBURY, VIC - 2025

AROMA: NOUGHART + APPLE STRUDLE

PALATE: GREEN APPLE + CASHEW CREAM

FORTIFIED | BY THE GLASS

SYMPHISARCH AMBER WINE (75ML) | 14

YARRA VALLEY, VIC - 2024

AROMA: BURNT ORANGE + YELLOW FLOWERS

PALATE: CANDIED FRUIT + MARMALADE

SMALLFRY PEDRO XIMENES (75ML) | 14

BAROSSA VALLEY, SA - NV

AROMA: ALMOND + SWEET TEA

PALATE: CREAMY HONEY + WALNUTS

PENNYWEIGHT MUSCAT (75ML) | 16

RUTHERGLEN, VIC - NV

AROMA: SULTANAS + DRIED APRICOT

PALATE: TOFFEE + CITRUS ZEST

PENNYWEIGHT RUBY RESERVE (75ML) | 16

RUTHERGLEN, VIC - NV

AROMA: BLACKBERRY + PRUNES

PALATE: SUGAR PLUM + GRILLED NUTS

CRISP + FRESH

TEXTURED

LIGHT BODIED

FULL BODIED