



Showcasing the best produce harvested in the beautiful state of Victoria and farming regions of wider Australia, the provenance our ingredients is our focus.

We source many of our meat products from local game and meat specialists Gamekeepers of Australia, who offer premium grass-fed meat cuts.

Fresh Generation source our vegetables and ensure only the highest-quality produce from local markets is prepared in our kitchen.

Seafood specialists Aquanas Foods supply our restaurant with off the boat fish from Port Phillip Bay and beyond.

Our sourdough bread comes from celebrated Melbourne bakehouse Baker Bleu.

With an emphasis on seasonal, sustainable and local ingredients, our team is dedicated to crafting a sophisticated and nuanced dining experience.

aperitifs/digestives



noble beginning

beluga vodka, cocchi americano, cocchi americano rosa, solerno, angostura bitters

good night radii (served warm)

baileys, frangelico, butterscotch schnapps, cream, milk, nutmeg

bartender's special

please ask staff for cocktail of the night

sharing



portobello mushroom croquettes · n,v 10

local truffle oil, jersey milk, winter chestnut sauce

crumbed olives · n,v 10

yarra valley feta, green chilli salsa, greek yoghurt

green snow fried chicken thighs 15

pickled daikon, mayo, grana padano

kelp sushi 15

puffed rice, tuna aioli, honey, cornichon, tobiko

gippsland angus beef sliders · n 16

carr valley cheddar, tomato, mayonnaise

starters



market oyster each 4.8

tomato vinaigrette, salmon caviar

wood fired smokey flat bread · n,v 8

cultured hummus, chickpea sprouts

roasted heirloom cauliflower · n,v 9

cashew cream, bush tomato, onion chips

taranaki farm chicken liver · n 16

brioche toast, sweet cherry

victorian burrata · n,v 18

winter squash, native dukkah, curry oil

seared scallops 22

cauliflower puree, muscatel, chicharrón

wood fired



seafood 15

local catch of the day market price

smoked mussel cream, confit kipfler potatoes, kombu

400g whole flounder, new zealand · gf 48

lemon, thyme, capers, parsley, beurre noisette

tiger prawns, skull island, northern territory · gf 9.5 each 15

meat & poultry

220g gippsland black angus eye fillet 39

potato terrine, beer braised onions, broccolini

slow cooked lamb neck · n 39

white polenta, dutch carrot, black cabbage, berry jus

paddock reared duck breast · n 34

mountain pepper, celeriac, brussels sprouts, madeira jus *(recommended medium rare)*

berkshire pork belly · n 30

slow cooked, shaoxing glaze, pumpkin puree, bok choy

black angus beef burger · n 24

zucchini pickle, cheddar cheese, caramelised onion, fries

vegetarian risotto · v 16/22

wild mushrooms, victorian truffle oil



sides



all 9

grilled asparagus · n,v

miso glaze, lemon

sprouted bean salad · n,v, gf

freetkeh, parsley, pecorino, truffle oil

mixed leaves · v, gf

radicchio, pinot grigio vinegar, leontyna olive oil

hand cut chips · v, gf

oregano, sea salt

creamed potatoes · v, gf

buckwheat salad · v

dessert

all 16

chocolate fondant cake · n

ricketts point vanilla bean ice cream

new season victorian poached pears · n

caramelised white chocolate galette

mandarin clafoutis · n

ricotta cheese, butter milk and orange ice cream

cheese

all 20

cheese served with quince paste and lavosh crisps

brillat-savarin affine, france · n

50g, cow's milk, soft

gabriel coulet roquefort, victoria · n

50g, cow's milk, blue

bay of fires cheddar, tasmania · n

50g, cow's milk, semi hard

n · contains nuts v · vegetarian gf · gluten free
please inform our team if you have any dietary requirements

all prices are in australian dollars inclusive of gst
an additional service charge of 10% will be added to the final bill on public holidays.