



Menu

Two Course option **\$60pp** (ENTRÉE & MAIN / MAIN & DESSERT)

Three Course option **\$75pp** (ENTRÉE, MAIN & DESSERT)

Chefs tasting 6 course menu with matched wines **\$125pp min 2 people**

APPETISERS

Balgownie's marinated olives, chilli, bay leaf, garlic (v)	\$10
Oysters, cucumber & citrus consommé	½ DOZ \$36 / 1 DOZ \$65
Salt kitchen charcuterie board, wagyu bresaola, peppered lonza, pastrami, ham hock terrine, garden pickles, white anchovies, relish, toasted sourdough, wholemeal lavosh (g*)	\$38

ENTRÉE

Hiromasa kingfish ceviche, young coconut jelly, squid ink emulsion, coriander, kimchi cracker Heirloom tomato, soy, burnt leek, sour dough, miso, cucumber, sesame (g*)
Wagyu beef crying tiger, salted cucumber, peanuts, crispy shallots, sesame, herbs (n*, g*)
Grilled sweetcorn, smoke jalapeno vinaigrette, Manchego, togarashi, wakame (v, d*) Spice fried chicken wings, crispy chilli, lime
Local zucchini blossom, white corn tamale, turtle beans, chimichurri (v)
Char grilled skull island prawn, salted pork, sweet pea, fennel pollen

MAIN

Grilled market fish, bok choy, Chinese broccoli, Thai eggplant, laksa, herbs
Sticky pork belly, pumpkin miso, nukazuke salsa, water spinach, char shallot (g*)
Katsu cauliflower, Japanese curry, grilled summer vegetables, pickled myoga (v)
Macedon duck breast, grilled radicchio, cauliflower, stone fruit, soubise, vincotto
Barbecue chicken thighs, satay, Chinese broccoli, carrot, pickled daikon, herbs (n*)
Ricotta cheese wonton dumplings, romesco, cavolo nero, lemon emulsion, Manchego (v, d, g)
Vintage beef striploin mbs3+, Hasselback potato, bush tomato, smoked Pomodoro butter (d*)

v – vegetarian (Vegan menu on request). g, d, n – contains gluten, dairy, nuts. * - Can be removed or altered whilst dietary requirements are be catered for we do not guarantee a strict nut or gluten free kitchen. Please consult with your wait staff.

Menu is subject to change without prior notice. Public holidays incur 10% surcharge. No Split Bills



To Share

Slow cooked lamb shoulder, tomatillo salsa, fermented chilli, roti bread (g)

SIDES extra

French fries, garlic aioli	\$10
Chinese broccoli, goma dressing, chilli threads (v)	\$12
Mixed leaf salad, radish, green goddess (v)	\$10
Chat potatoes, smoked butter, rosemary (d*, v)	\$12

DESSERT

Summer berry dome, blueberry parfait, jello, pistachio dacquoise, berry crumble (d, n*)

White chocolate mousse, mango ravioli, passionfruit curd, cuvee sorbet, cool mint (d)

Roast Harcourt apple, pear terrine, dulce de leche, shortcrust, honey & saffron ice cream (d*, g*)

Peanut butter mousse, chocolate brownie, yoghurt textures, waffle (n, d g*)

Selection of house made sorbets and ice creams (d*)

Victorian cheese selection, quince paste, wild figs, apple, wholemeal lavosh (d, g*)

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