



## Omnivore

Emu Tartare  
Burnt Shallot, Chilli, Yolk \$28

Spanner Crab  
Smoked Mozzarella, Avocado, Caviar \$34

Cured Salmon  
Nam Jim, Lotus Root, Black Ants \$32

Coal Roasted Lamb  
Chickpea, Chili, Dukkah \$38

K.F.D. ©  
Jalapeño Cornbread, Sour Cream \$42

Pork Belly  
Five Spice, Bean Sprouts, Pancakes\* \$52

Gunpowdered Wagyu Brisket  
Green Tomato, Flat Bread, Pepper Aioli\* \$55

## Herbivore

Beetroot Tartare  
Mustard, Macadamia, Capers \$24

Coal Roasted Broccoli  
Miso, Spinach, Seaweed, Quinoa \$28

Seawater Potato  
Saffron, Dill, Garlic \$24

Smoked Pumpkin  
Maple, Mustard, Pepitas \$26

Fossilized Carrots  
Chia, Dukkah, Char Sui Peanut \$28

Roasted Sweet Potatoes  
Green Curry, Lychee, Apple \$26

## Sides

Asian Slaw  
Wombok, Peanut \$13

Beer Battered Fries  
Salt & Vinegar\* \$13

## Dessert

Chocolate Mousse  
Raspberry, Shortbread, Coconut \$16

Nitro Meringue  
Kiwi, Cashew, Yuzu \$16

Buttermilk Panna Cotta  
Mandarin, Sunflower Seeds \$16

Cheese  
1 Cheese \$9    3 Cheese \$22

All Herbivore Dishes are Plant-based

\*contains Gluten

Menu subject to change



## Banquet Menus

### **\$60 (4+ people)**

Beetroot Tartare  
Hibachi Roasted Lamb  
Coal Roasted Broccoli  
Gunpowdered Wagyu Brisket  
Asian Slaw  
Chocolate Mousse

### **\$90 (4+ people)**

Beetroot Tartare  
Emu Tartare  
Spanner Crab  
Cured Salmon  
K.F.D. ©  
Smoked Pumpkin  
Gunpowdered Wagyu Brisket  
Seawater Potato  
Add Dessert \$5pp

### **\$70 (4+ people)**

Cured Salmon  
Spanner Crab  
K.F.D. ©  
Smoked Pumpkin  
Gunpowdered Wagyu Brisket  
Seawater Potato  
Add Dessert \$5pp

### **\$145 (2+ people)**

- *Pre Book 24hrs* -  
Beetroot Tartare  
K.F.D. ©  
Smoked Pumpkin  
Charcoal Roasted Southern Rock Lobster  
(1/2 lobster per person)  
Asian Slaw  
Add Dessert \$5pp



## SPARKLING

NV André Clouet 'Grand Réserve' <i>Brut</i>	Champagne, France
NV André Clouet 'Grand Réserve' <i>Brut Rose</i>	Champagne, France
21 Unico Zelo 'Tropo' <i>Blanc de Blanc</i>	Adelaide Hills, SA
21 Ngeringa <i>Pétillant Naturel</i>	Adelaide Hills, SA

## WHITE

21 Latta 'Tenacity' <i>Riesling</i>	Pyrenees, VIC
20 Dr Edge <i>Riesling</i>	Tamar Valley, TAS
19 La Violetta 'Ye-Ye Gris' <i>Gewürzt/Reisling</i>	Great Southern, WA
17 Save Our Souls <i>Sauvignon Blanc</i>	Yarra Valley, VIC
21 Worlds Apart 'Hope Forest' <i>Sav Blanc</i> 1500ml	Macedon Ranges, VIC
21 Mada Wines <i>Pinot Gris</i>	Hilltops, ACT
21 Unico Zelo 'Slate Farm' Fiano	Clare Valley, SA
19/20 Lignee <i>Semillion/Sauvignon Blanc</i> 1500ml	Hunter Valley & Orange, NSW
19 Cullen 'Legacy' <i>Sauvignon Blanc</i>	Wilyabrup, WA
18 Mac Forbes <i>Chardonnay</i>	Yarra Valley, VIC
21 Jericho 'Fume Blanc' Sauvignon Blanc	Adelaide Hills, SA
17 Lightfoot & Sons 'Home Block' <i>Chardonnay</i>	Gippsland, VIC
21 Patrick Sullivan 'Baw Baw Shire' Chardonnay	Hilltops, ACT

## AMBER

21 Vinteloper 'Park White' <i>Gewürztraminer</i>	Adelaide Hills, SA
21 Hughes & Hughes 'Equinox' <i>Chenin Blanc</i>	Mewstone, TAS
21 Dr Edge 'Amber Schonburger' <i>Pinot Gris</i>	Tamar Valley, TAS
19 Patrick Sullivan 'Waterskin' <i>Field Blend</i>	Hilltops, ACT

## ROSÉ

21 Cullen 'Dancing in the Moonlight' <i>Cab Merlot</i>	Wilyabrup, WA
21 Tom Shobbrook 'Rose' Grenache/Syrah/Cinsault	Flaxman Valley, SA
20 Cobaw Ridge 'Il Pinko' <i>Shiraz/Merlot</i>	Macedon Ranges, VIC
21 Lucy Margaux 'Rosato' <i>Pinot Gris/Sangiovese</i>	Adelaide Hills, SA

## CHILLED RED

21 Jilly 'Milk Bar' <i>Shiraz/Chardonnay/Uvo DI Troia</i>	New England, NSW
21 Lucy Margaux 'Rosso' <i>Merlot/Syrah</i>	Adelaide Hills, SA
21 Koerner 'Mammolo' <i>Sciacarello</i>	Clare Valley, SA
20 Patrick Sullivan 'Rain' <i>Field Blend</i>	Gippsland, VIC

## RED

21 Worlds Apart 'Mountain Top' <i>Pinot Noir</i>	Adelaide Hills, SA
18 Bicknell 'Applecross' <i>Pinot Noir</i>	Yarra Valley, VIC
20 Scorpo 'Old Cherry Orchard' <i>Pinot Noir</i>	Mornington Peninsula, VIC
21 Worlds Apart 'Blewitt Springs' <i>Grenache</i>	Macedon Ranges, VIC
20 Ministry of Clouds <i>Tempranillo/Grenache</i>	McLaren Vale, SA
21 Hughes & Hughes 'Milk Vat' <i>Pinot Noir</i>	Kimberley, TAS
20 Josh Cooper 'Romsey' <i>Pinot Noir</i>	Macedon Ranges, VIC
21 William Downie 'Gippsland' <i>Pinot Noir</i>	Gippsland, VIC
14 Payten & Jones 'Leuconoe' <i>Sangiovese</i>	Yarra Valley, VIC
16 Castagna 'Sauvage' <i>Syrah/Sangiovese/Nebbiolo</i>	Beechworth, VIC
20 Torbreck 'Cuvée Juveniles' <i>GSM</i>	Barossa Valley, SA
18 Cobaw Ridge <i>Syrah</i>	Macedon Ranges, VIC
11 La Violetta 'La Ciornia' <i>Shiraz</i>	Denmark, WA
18 Amato Vino <i>Teroldego</i>	Margaret River, WA
15 Yarra Yering 'Underhill' Shiraz	Yarra Valley, VIC
13 Torbreck 'The Factor' Shiraz	Barossa Valley, SA



## BEER

Asahi Super Dry 5.0%  
Balter 'Captain Sensible' 3.5%  
Holgate 'Road Trip' American IPA 6.0%  
Easy Times '100 Days' Pilsner 5.6%

Heaps Normal Quiet XPA 0.5%

## NON-ALCOHOLIC

Yuzu Iced Tea  
Yuzu, Lemon, Earl Grey Tea, Basil Seeds  
  
Pineapple Mule  
Pineapple, fresh ginger, lime, ginger beer  
  
Yes You Can Spritz, Orange, Rosemary 0.5%

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## COCKTAILS

Australiano  
Applewood Red Okar, Ochota Barrels Botanical

The Only G&T  
Tanqueray Gin, Aperol, Rosemary Sugar,  
Lemon, Tonic

Elderflower Spritz  
Elderflower Liquor, Lemon, Sparkling Wine

Paloma  
Cuervo Silver Tequila, Grapefruit, Lime,  
Agave, Citrus Salt

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## APERITIF

Aperol	ITA
Okar Tropical	AUS
Campari	ITA
Okar Red	AUS
Unico Yuzu Sweet Vermouth	AUS
Allies Extra Dry Vermouth	AUS
Pernod	FRA
Charles Oates Pommeau	AUS

## VODKA

Ketel One	NLD
Noosa Heads Distillery	AUS
Spring Bay	AUS
Grey Goose	FRA

## GIN

Tanqueray London Dry	ENG
Brookies	AUS
Lobo Djinn	AUS
Four Pillars Spice Negroni	AUS
Four Pillars Bloody Shiraz	AUS
Applewood Coral Plum	AUS
Applewood Macadamia	AUS
Applewood Quandong	AUS

## TEQUILA

Cuervo Especial Silver	MEX
Herradura Silver	MEX
Don Julio Anejo	MEX
Don Julio 1942	MEX

## WHISKY

Auchentoshan 'American Oak'	SCT
Auchentoshan 'Three Wood'	SCT
Talisker 10	SCT
Hellyers Road 'Original'	AUS
Hellyers Road 'Pinot Noir'	AUS
5Nines Single Malt	AUS

## BOURBON

Maker's Mark	USA
Bulleit	USA
Bulleit 95 Rye	USA
George Dickel No.12	USA

## RUM

Pampero Blanco	VEN
Sailor Jerry Spiced	VIR
Milton Spiced Cane	AUS
Milton Spanish Silver	AUS
Milton Coffee Storm	AUS
Ron Zacapa 23 Solera	GTM

## DESSERT

21 Cullen 'Late Harvest' <i>Chenin Blanc</i>	
Wynns Pedro Ximenez	AUS
White Possum Hazelnut	AUS
Charles Oates Pommeau	AUS

## DIGESTIF

Unico Zelo Limoncello	AUS
Autonomy Amaro	AUS
Reuben Pear Williams	AUS
Ch Laubade Armagnac 92	FRA