



“Cptn’s Table” - Our Chef’s Selection 90pp

Honey & oat bread, Taralinga Estate EVOO	3.5pp
Pacific oysters, Champagne mignonette, lemon	6
Marinated Toolunka Creek olives	14.5
Abrolhos Island scallop, butternut pumpkin, smoked pancetta	9
Wallis Lake mackerel crudo, wood roasted chilli, shallots, lime	27
Poached King crab, curry spiced potato rösti, marie rose, apple	29
Sourdough blini, whipped cod roe, cucumber, peach chutney	28
Baked ricotta soufflé, roast fennel & caramelised fig salad (v)	26
Slow cooked lamb shoulder, smoked yoghurt, Jerusalem artichoke	45
Roast Tasmania ocean trout, warm beetroot salad, almond skordalia	47
Grass fed O’Connor beef du jour (see specials board), Gippsland VIC	MP
Handmade gnocchi, roasted broccoli, Yarra Valley feta, pangrattato (v)	39
Apple & fennel salad, green olives, roast peanuts, lemon	14
Roast baby carrots, smoked butter hollandaise	14
Golden fried Sebago potatoes, confit garlic	14

Please inform your waiter/waitress of any allergies. We will do our very best to accommodate your dietary needs. Due to our open kitchen, we can't be held responsible for traces of allergens. Surcharges apply on Sundays (10%) and public holidays (15%). Credit card payments subject to surcharge.