



Snacks

Oysters, shucked fresh, mignonette	4.0 ea
Mac and cheese Croquettes, chilli jam 3pcs	11.00
Abalone skewer, porchetta, shiitake mushroom, coral sauce 2pcs	13.50

Entrée

Tuna tataki, sesame seeds, wasabi, peas, avocado	19.00
Pork belly, Portland bay bug, green papaya, sesame	19.00
Angus beef tartare, tograshi, sesame aioli, coriander, crisp rice	19.00
Deep sea scallops, cauliflower, green apple, curry oil	21.00

Mains

Clocks pepper steak, aged fillet, Tuscan cabbage, Shiraz jus	38.00
Lamb rump, cumin puree, sheep' s milk, curry leaves	36.00
Market fish, sweet potato, mushroom, Spanish ham, figs, mustard leaf	36.00
Beetroot gnocchi, walnut, sage, brown butter, curds	29.00

Sides

Duck fat potatoes, confit garlic, rosemary	12.00
Salad of heirloom tomatoes, basil, alto olive oil	11.00
Cos lettuce, parmesan, aioli, pangratata,	12.00

Dessert

Crème brulee, pistachio biscotti, vanilla, burnt sugar	16.00
Bop' s apple pie pannacotta	16.00
Clocks cheese selection	22.00

5 course Tasting menu, chef' s selection 85pp