



Table No:

Pax:

I'll have the set menu \_\_\_\_\_ 58pp

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### Snacks (Good with Booze)

- \_\_\_\_\_ Dried beef, Mt pepper 8-
  - \_\_\_\_\_ Olives marinated in botanicals 6-
  - \_\_\_\_\_ Spiced pumpkin seeds 4-
  - \_\_\_\_\_ Grilled half quail 10-
  - \_\_\_\_\_ Sourdough from our friends at Pocket Full of Rye, seaweed butter 8-
  - \_\_\_\_\_ Grilled prawns, iwa nori, bonito 9-
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### Bun

- \_\_\_\_\_ Pork & cucumber steamed bun EA 8-
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### Cured / Smoked

- \_\_\_\_\_ Reed & Co salami (pork, light spice) 50g 8-
  - \_\_\_\_\_ Bresaola 50g 12-
  - \_\_\_\_\_ Buffalo-Murray River smoked cod, barbecue potatoes, saltbush 17-
  - \_\_\_\_\_ Wallaby tartare, cold smoked, flaxseed cracker, daikon, koji 17-
  - \_\_\_\_\_ Duck breast, lightly cured & smoked, apple, yuzu 17-
  - \_\_\_\_\_ Cape Grim butchers steak, pickled wasabi 14-
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### Leaves / Vegetables

- \_\_\_\_\_ Iceberg lettuce, red miso dressing 8-
  - \_\_\_\_\_ Oven roasted Brussel sprouts, citrus, buttermilk dressing 12-
  - \_\_\_\_\_ Cauliflower, grilled, nori, lemon, bonito 12-
  - \_\_\_\_\_ Roasted eggplant, miso 12-
  - \_\_\_\_\_ Pine roasted potatoes, bird vinaigrette 12-
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### Protein from the Grill / Oven

- \_\_\_\_\_ Harritville trout fillet, crème fraiche 20-
  - \_\_\_\_\_ Alpine Valleys T-Bone, yuzukoshó 35-
  - \_\_\_\_\_ Flinders Island Saltbush lamb rib, Mt pepper leaf, limon 17-
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### Cheese 40g

Pocket Full of Rye Sour Ciabatta, fruit, fig & walnut rolada

Le Marquis, soft chevre, France

Pyengana Aged Cheddar, hard & sharp, Tas

Berrys Creek Mossvale, semi firm blue, Gippsland Vic

- \_\_\_\_\_ 1 cheese 13-
  - \_\_\_\_\_ 2 cheeses 18-
  - \_\_\_\_\_ 3 cheese 23-
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### Healthy Conclusion

- \_\_\_\_\_ Ginger ice cream 8-
- \_\_\_\_\_ Chocolate cremeux, toasted juniper meringue, blood orange, quince 15-