

# GALLERY MENU

## To Start

Chickpea Hummus - Polenta Crackers	5.00 GF
Beef Crackling Salt & Vinegar	7.50 GF, V
Deville Whitebait - Yoghurt Tartare	7.50 GF
Cheese & White Anchovy Croute	5.00
House Made Focaccia - Mt Zero Olives	10.00 GF*

## Entree

Salt Kitchen Charcuterie - Mustard Pickles - House Made Breads	22.00 32.00 GF*
Hot & Cold Appellation Oysters	8.50 Pair
Char Grilled Cuttlefish Chimichurri - Lemon Pangrattato	18.00 GF, N
Western Plains Suckling Pig Terrine - Sauerkraut - Pickled Walnuts	22.00 N
Poached Ora King Salmon - Yarra Valley Caviar - Parsley Oil	21.00 GF
Sher Wagyu Beef Tartare - House Mustard - Gaufrette Potatoes	22.00 GF
Charcuterie Croquetas - Smoked Paprika Aioli - Manchego	18.00
Honey Glazed Halloumi - Toasted Croute - Nigella Seeds	17.00 GF*
A Tasting of Land, Sea & Air	36.00
Black & White Linguine Ala Marinara - Chilli Garlic	25.00/34.00 GF*
Local Mushroom Spaghetti - Taleggio - Parmesan	23.00/32.00 GF*
Caramelle - Ricotta - Tomato - Watercress - Salata	24.00/33.00
Gnocchi Primavera - Meredith Goats Curd - Olive Crumb	23.00 32.00

## Main

Sher Wagyu Steak - Frites	38.00 GF*
Ora King Salmon - Asparagus - Poached Hens Egg - Sauce Vierge	36.00 GF
Western Plains Pork Cotoletta - Charred Broccolini - Charcuterie Sauce	38.00
Crumbed Market Fish - Broccolini - X.O Dressing - Sheep's Yoghurt	28.00 GF*
Rib of Robbins Island Beef - Paris Potatoes - Leek Gratin <b>For 2 to Share</b>	90.00 GF*

## Salads & Vegetable

Broccolini - X.O Dressing - Sheep's Yoghurt	12.00 GF*	Leek & Tarragon Gratin	12.00
Chopped Green Salad - Fetta dressing	10.00 GF	Hand Cut Fries	10.00

GF = Gluten Free    GF\* = Gluten Free upon request    N = Nuts present

Guests with extreme GF allergy should note we are unable to exclude trace Gluten ingredients that may be present

For COVID-19 safety this is a single use menu

Head Chef: Scott Alsop

Consultant Chef: Ian Curley

# GALLERY DESSERTS

Steamed Apple & Ginger Sponge Pudding - Cardamon Icecream	17.00
Black Forest Gâteau	18.00 <i>GF*</i>
Today's Dessert	16.00
Craig's Ice Cream & Sorbet Plate	15.00
House made Craig's Petit Fours	12.00

Affogato:

**Riservato:** Rich housemade vanilla icecream and Genovese espresso 7.50

**Sfrontato:** as above but with your choice of a spirity liqueur 15.50

*Baileys, Cointreau, Kahlua, Tia Maria, Dom Benedictine, Drambuie, Galliano, Grand Marnier, Frangelico, Chambord, Malibu*

### Selected Cheese from the Spring Street Cheese cave

with Walnut bread - fruit paste *GF\**

One cheese 16.00 50gm

Selection of three 25.00 75gm

DESSERT WINE	Glass 90ml	Bottle
2005 Le Tertre du Lys D'or 375ml, <i>Sauternes Fr</i>		62.00
2006 Château Guiraud Grand Cru 375ml, <i>Sauternes Fr</i>		105.00
2012 Disznoko Tokaji Late Harvest 500ml, <i>Hungary</i>	12.50	64.50

SHERRY/MADEIRA	Glass 60ml
Barbeito Special Reserva, Dry, Madeira <i>Portugal</i>	7.80
Barbeito Verdelho, Medium Dry, Madeira <i>Portugal</i>	7.80
Barbeito Malvasia, Sweet, Madeira <i>Portugal</i>	7.80

PORT/COGNAC	Glass 60ml
Penfold's Grandfather	14.50
Hanwood Fine Tawny Port	6.50
Galway Pipe Tawny Port	6.50
R.L. Buller Premium Fine Old Tokay	8.50
R.L. Buller Premium Fine Old Muscat	8.50
R.L. Buller Premium Fine Old Tawny Port	8.50
Campbell's Rutherglen Muscat	10.50
Michael Unwin "Tattooed Lady" Old Muscat	9.50
Bests Aged Muscadelle <i>Great Western Vic</i>	10.50

VSOP Courvoisier Cognac	Glass 45ml
	14.50

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