

GALLERY DINNER

To Graze

Marinated Mt Zero Olives & Grissini	8.50
Charcuterie of local cured Meats / Breads / Pickles / Mustard	21.00 / 30.00

To Start

Tomato & Horseradish Gazpacho / Tartare of Boar Fish / Chive Crème Fraiche	18.00
Terrine of Smoked Ham Hock / Quail / Foie Gras / Brioche / Piccalilli	19.00
Hot & Cold Oysters from Australia's best seawater leases	8.00 pair
Compressed Watermelon / Whipped fetta / Green Olive / Breakfast Radish	17.00
Yarra Valley Salmon Caviar / Bottarga / Lemon / Warm Potato Blinis (Perfect to share)	25.00
MSC graded Crab Croquette / Crab Sauce / Saffron Aioli	19.00
Miso Marinaded & Torched Ora King Salmon / Sesame Seeds / Soy / Ginger / Pickled Fennel	21.00
Carpaccio of Southern Ranges Beef / Parsley / Celery / Parmesan	21.00
Heirloom Tomato Bruschetta / Shaw River Mozzarella / Basil / Vincotto	17.00
Cos Lettuce / Crisp Chicken Wing / Chicken crackling/Anchovy mayo/ Parmesan/	19.00
Chefs selection of some tastes from our menu from land, sea and air, grissini, lavoche	28.00

Pasta and Rice

Spaghetti Marinara/ Chilli / Garlic / Bottarga / Olive Oil	25.00 / 34.00
Risoni of Corn / Barbequed Corn / Kale / Cotija	24.00 / 34.00
Homemade Potato Gnocchi / Local Mushrooms / Fontina / Pangrattato	25.00 / 34.00

Larger Plates

Roasted Fillet of Goulbourn River Trout / Orange / Fennel / Almonds	34.00
Asparagus Smashed Egg Salad / Dried Prosciutto / First Harvest Oil	24.50
Assiette of Great Ocean Road Duck / Nettle Puree / Roast Carrots	42.00
Cotoletta of Western Plains Pork / Pear / Walnut / Goats Cheese	38.00
Free Range Breast of Chicken / Smoked Chicken Kiev / Scorched Cauliflower	38.00
Seared sustainable Port Lincoln Tuna steak "Au Poivre"	36.00
Bavette of SR2+ Rosemary Aioli / Polenta Fries / Watercress Salad	36.00
250g Sirloin Steak / Remoulade / Mustard / Bone Marrow/ Fries	40.00
Crumbed Market Fish / Cucumber / Fennel / Crème Fraiche	32.00

Sirloin of SR2+ Victorian Beef for 2

Marinated in Blue Cheese, Textures of Onions, Horseradish
Mount Prospect hand cut fries,
Green Leaf Salad/ Pickled Shallots / Honey Dressing 88.00

Hay Roasted Bannockburn Chicken for 2

Mount prospect potatoes roasted
with espellette / Watercress / Remoulade / Confit Garlic 70.00

Salads & Vegetable

Mount Prospect Hand Cut French Fries / Malt Vinegar / Smoked Garlic Aioli	10.00
Asparagus / Dried Prosciutto / Smashed Egg Salad / First Harvest Oil	12.00
Roasted Leek/ Mozzarella / Peas / Broad Beans / Citrus Virgin Olive Oil	12.50
Green Leaf Salad/ Pickled Shallots / Honey Dressing	9.50
Steamed Broccolini / Parmesan Crumb	12.00

Head Chef: Scott Alsop

Consultant Chef: Ian Curley