

spring nights

ocean

coffin bay oysters

natural / beetroot vinegar / salmon roe 4 / 4.5 / 5 ea

port lincoln sardines

lemon crumble, mornington parsley 9

line caught snapper wing

smoked paprika, fried capers 11

goulburn river trout crudo

pineapple, finger-lime, charcoal salt 9

mooloolaba prawn

chilli, parsley, garlic 9

paddock

victorian cheese board

lavosh, fruit chutney, pink lady 18

18 month jamon

la hoguera duroc 12

gippsland beef cheek

chilli jam, pickled enoki 15

geelong lamb brains

flash fried, horseradish aioli 11

venison & pork terrine

strathdownie venison, avoca pork, cucumber, sourdough 14

south australian chorizo

ketchup, potato skins, fontella cheese 14

strathdownie kangaroo carpaccio

caperberries, shallots, quail egg, toast 11

local charcuterie

local cured meats, picallili, abacus sourdough 18

to share

aylesbury duck

duck breast ham, confit drumsticks, spiced croquette, pate, croutons 64

whole lamb shoulder

victorian walnut, spinach, sumac, asparagus, feta 70

garden

abacus sourdough

pistachio dukkah, mornington olive oil 4pp

koo wee rup asparagus

candied macadamia, banana shallot 8

jerusalem artichoke

seaweed tempura, green olive 9

spring salad

local greens, hazelnut oil 7

house-cured olives

mornington olives, smoked almonds 7

werribee tomato fondue

roasted chickpea, lavosh, basil 9

hummus

abacus sourdough, mildura lemon oil 8

confit broken potatoes

native pepper, wild thyme, sour cream, seeds 10

portobello mushroom fries

malt vinegar, hot sauce 9

seymour carrots

green lentils, ruby grapefruit 14

mains

prahan market fish

charred baby gem hearts, seaweed rice, mooloolaba prawn 34

60-day dry aged porterhouse

anchovy butter, cavalo nero 40

avoca pork neck pappardelle

pulled pork, crackling, smoked bacon, pink lady 32

slow-roast jap pumpkin

french beans, shoots, heirloom carrots, tendrils, buckwheat 24