



sourdough bread, olive oil 4

coffin bay oysters, natural / beetroot vinegar 4 / 4.5

hummus, sourdough, charcoal salt 9

mornington olives, smoked almonds, pickled vegetables 9

speck & gruyere croquette, native pepperberry, blood plum 7

charcuterie, capocollo, 18 month aged jamon, breasola, piccalilli 24

cheese plate, lingot d'argental, milawa blue, van der heiden gouda 25

tin of ortiz anchovies, south melbourne sourdough 22

raw salad, greens & colours 8

portobello mushroom fries, chilli jam, malt vinegar 12

broken potatoes, jack cheese, smoked paprika, anchovy oil 15

kasundi cauliflower, native pepperberry flat bread, sour cream 12

pine mushroom, miso, fermented soy bean, dijon, mustard seed, enoki 18

geelong lamb fillet, tzatziki, refried shallot, iceberg leaf 16

chicken livers, flamed bendigo livers, potato, fennel, paprika, dill 12

dirty steak tips, crushed potato, jack cheese, bbq sauce 24

japanese fried fish, lakes entrance gummy shark, yuzu, coriander, dill, chilli 14

mornington omelette, pickled pine mushrooms, pecorino, smoked almond 19

tasman sea mussels, thai red curry, pea shoots, toasted cashew 22

feed me 65

werribee cauliflower heart, roast dutch carrots, smoked ricotta, leaves 26

pappardelle pasta, slipper lobster, smoked rockling fish, st davids butter 32

wonthaggi rib-eye steak, 500g angus rib-eye, native pepperberry, fried greens, rosemary powder 65

whole market fish, black garlic, fried bok choy MP

slow-cooked lamb shoulder, fried spinach, ricotta, preserved lemon 76

service charge 10% - saturday / sunday 15% - public holidays no changes or split bills