

À LA CARTE MENU

Our restaurant menu focuses on seasonal, fresh, artisan ingredients with a European flavour.

We source our meat products from local game and meat specialists who offer premium grass-fed meat cuts.

Vegetables hail from local market gardens and our seafood is sustainable with off the boat fish from Port Phillip Bay and beyond.

The honey produced from our rooftop bees is a star ingredient in some of our desserts to finish your meal.

Showcasing the best produce harvested in our beautiful state of Victoria and farming regions of wider Australia, the provenance of our ingredients is our focus.

CHEF'S SELECTION

Seasonal selection of
two or three courses
· \$65pp/\$75pp
includes one beverage

TO SHARE

Pressed polenta · gf, v · \$10

Cajun spice, red cheddar, roasted capsicum mayonnaise

Gippsland Angus beef sliders · \$16

Carr Valley cheddar, tomato, mustard, house pickle, chipotle, baby cos lettuce

Buttermilk fried chicken · \$16

Southern style spiced buttermilk free-range chicken, hot sauce

Mushroom croquettes · v · \$10

Local truffle, charred tomato fondue

Mount Zero olives · v, vg, gf · \$8

Grown in the Grampian Ranges, marinated in herbs, garlic, citrus

radii grazing · \$28

Selection of chargrilled vegetables, cured meats, house-made dips, wood fired bread

Crumbed pork cheek rillettes · \$12

Berkshire pork, salsa verde

Sardines, capers, olives, lemon, chilli, fennel · gf · \$18

Chargrilled butterflied South Australian sardines, Mount Zero olives, salted capers



TO START

Heirloom tomato, onion tart, balsamic, basil mousse, petit herb salad · v · \$12

Locally grown tomatoes, caramelised onion, Mount Zero balsamic dressing

Baby beetroot salad, orange, shaved fennel, olive crumb, roasted macadamia, cream lemon, thyme dressing · v, gf · \$18

Local beetroots, Hamlin oranges, Grampian grown Mt Zero Olives

Confit cured ocean trout with fennel, beetroot, cucumber, radish · gf · \$24

Aromatic cured, local beets, Yarra Valley radish, Gippsland asparagus

Tempura soft shell crab, Som Tam green papaya salad, nam Jim · gf · \$22

Steamed bowl mussels, leek, capers, parsley, garlic, cider broth · \$24

South Australian mussels, local cider

Pork belly, chorizo, caramelized apple, green cabbage apple walnut salad · gf · \$24

Borrowdale free range pork belly, Victoria

Coal cooked Quail, grilled peach, asparagus, prosciutto · nf, gf · \$18

Butterflied quail, thyme, garlic, lemon Gippsland asparagus

Soup du jour · \$16

Soup of the day served with crusty bread



MAIN COURSE



FROM THE Paddock (a choice of local or free range meats)

Sous-vide Flat iron, corn volute, tomato salsa, red capsicum coulis · gf · \$38
MBS + 3 Tasmania Cape Grim oyster cut beef, grass fed raised

Beef tenderloin, celeriac silk, king brown mushroom, shallots, asparagus, fondant potato, pink pepper sauce · gf · \$40

Bass Strait grass fed free range beef tenderloin, local Dobson's potato, Gippsland broccolini

Spatchcock chicken, spring pea, cured ham, silver skin onion, herb dressing · gf · \$36

Victorian raised fowl, fresh garden peas, untumbled 100% Australian free range female pork

Pork loin, rainbow beets, chervil glazed Dutch carrots, Pommes Maxim, basil caraway jus · gf · \$36

Sous-vide, free range pork loin, local Dobson potato, Mildura carrots, house-made jus

Surf & Turf 200g Rib-eye, Australian prawns, spinach pomme puree, grilled broccolini, béarnaise sauce · gf · \$40

South Australian grass fed beef tenderloin, Victorian prawns

200g Lamb rump, red cabbage puree, dauphinois potato, grilled asparagus · gf · \$35

Roaring forties Bass Strait free range lamb, Dobson's potatoes, Gippsland asparagus

radii Burger 200g · \$24

Zucchini pickle, cheddar cheese, caramelised onion, fries



FROM THE SEA (a choice of local/sustainable fish)

Baby barramundi fillets, spiced orange ragu, sautéed greens, charred tomato · gf · \$32

Australian fully sustainable barramundi, Murray Valley Hamlin oranges, oven roasted tomato fondue

Ocean trout fillets, onion soubise, pickled mushrooms, broccolini citrus anise dressing · gf · \$29

Pan fried, selection of locally grown mushrooms, local beans

Grilled half shell scallops, caramelised cauliflower, prosciutto, lemon, gremolata, black pepper, lovage spaghetti · \$31

Australian scallops, house-made spaghetti, fresh, zesty gremolata

Fish, chips, mushy peas · \$29

Port Philip King George whiting, local brewed pale ale batter, hand cut chips, marrowfat peas, grilled lemon

FROM THE LAND (Vegan & Vegetarian options)

Spring vegetable risotto, pecorino, kale, pine nuts · v, gf · E\$17/M\$26
New season vegetables, garden peas, crispy local baby kale

Gnocchi puttanesca, wild rocket salad · v · \$28

Homemade potato gnocchi, spicy tomato base sauce

Mediterranean stuffed butternut squash, salsa verde, couscous · v, vg · \$27

Ratatouille filled Victorian squash, mint, basil, parsley, fresh salsa verde



SIDES · ALL \$8

House-made tomato pappardelle, goat curd, toasted walnuts · v, vg

Local tomato, Yarra Valley curd, Mount Zero olive oil, chives

Rocket, parmesan, spanish onion, Grampians balsamic · v, gf

Wood fired Victorian pumpkin, dukkah, tahini, smoked paprika · v, vg, gf

Hand cut chips · v, vg, gf

Marjoram, local Dobson potato, pecorino

Grilled broccolini, toasted almond, black garlic · v, vg, gf

Mildura Dutch carrots, chervil, hazelnut, rooftop honey · v, gf

Chargrilled cauliflower, cashew cream, basil, onion · vg, df



DESSERT · ALL \$15

Victorian strawberries and cream · gf, v

Local strawberries, meringue shards, mint, vanilla cream

Caramelized yoghurt, yellow peach, quinoa tuile, rosemary oil, freeze dry strawberry · gf, v

Goulburn Valley peaches, Yarra Valley strawberries

Lavender honey panna cotta, honeycomb, peanut brittle · v

Red Hill lavender, honey from our rooftop

Tarte citron, vanilla mascarpone, freeze dried raspberry and white chocolate · v · \$15

Local Victorian grown lemons, Belgran white chocolate

Coconut, rhubarb, chocolate, sour cherry purée · vg, v

Hazelnut, pistachio base, Yarra Valley rhubarb, sour cherry purée

Cheese selection, lavosh, muscatels, apple · v · \$20



v · vegetarian · vg · vegan · gf · gluten free

Please advise your waiter of food allergies or intolerances, however radii restaurant & bar cannot guarantee a total absence of traces of allergens. All prices are in Australian dollars inclusive of GST

· An additional service charge of 10% will be added to the final bill on public holidays.