

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, nf, v · \$10

Cajun spice, red cheddar, roasted capsicum mayonnaise

Gippsland Angus beef sliders · nf · \$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, nf · \$10

Local truffle, charred tomato fondue

Mount Zero olives · v, vg, gf, df, nf · \$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 · df, nf · \$12

Berkshire pork, salsa verde

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

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



TO START

Market oysters · df, nf, gf · \$4 each

Freshly shucked natural oysters, lemon juice, Tabasco

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

Locally grown tomatoes, caramelised onion, Mount Zero balsamic dressing

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

Butterflied quail, thyme, garlic, lemon Gippsland asparagus

Chargrilled cauliflower, cashew cream, basil, onion · vg, df · \$9

Tea smoked duck breast, pomegranate pearls, crispy lotus root · df, gf · \$22

Jasmine tea smoked Aylesbury-cross duck breast, house-made kimchi, citrus ponzu

Confit cured ocean trout with fennel, beetroot, cucumber,

radish · df, gf, nf · \$24

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

Game terrine, house pickled carrot, juniper, wood fired bread · \$17

Wild rabbit, pork shoulder, veal mince, apricot, pistachio



MAIN COURSE

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

Cape Grim rump, smoked leek, shallots, watercress, kipfler potato, rosemary jus · gf, nf · \$38

Northwestern Tasmania, grass fed raised beef

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

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

Surf & Turf 180g fillet steak, Australian prawns, spinach pomme puree, grilled broccolini, béarnaise sauce · gf, nf · \$40

South Australian grass fed beef tenderloin, Victorian prawns

Roaring forties, lamb rump, garden greens roast confit potatoes, blueberry balsamic jus · gf, nf · \$35

200g grass fed lamb, Dobson's local potatoes, seasonal greens

radii Burger 200g · \$24

Zucchini pickle, cheddar cheese, caramelised onion, fries

Mountain pepper boneless rib-eye, asparagus, pumpkin fondant, kale · gf, nf · \$32

Native spiced boneless rib-eye, Gippsland asparagus, local baby kale, Victorian squash

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

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

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

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

Pan fried, house pickled girolle, baby king brown, shimeji mushrooms, Gippsland asparagus

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 · df · \$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

Baked alla Romana puttanesca gnocchi · v, nf · \$28

Roman style baked semolina gnocchi, spicy tomato based sauce

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

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



SIDES · ALL \$7

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

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

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

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

Hand cut chips · df, v, vg, gf

Marjoram, local Dobson potato, pecorino

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

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



DESSERT · ALL \$15

Victorian strawberries and cream · gf, v

Local strawberries, meringue shards, mint, vanilla cream

Peach semifreddo, raspberry, white chocolate, pistachio · gf, v

Goulburn Valley peaches, Dandenong Ranges raspberries

Dark chocolate, orange Jaffa slice · v

75% cacao, Belgian chocolate, Murray Valley Hamlin orange, free range egg sponge

Lavender honey panna cotta, honeycomb, peanut brittle · v

Red Hill lavender, honey from our rooftop

Coconut, rhubarb, chocolate, cherry pavè · vg, v

Hazelnut, pistachio base, Yarra Valley rhubarb, Peninsula cherries

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



nf · nut free v · vegetarian vg · vegan gf · gluten free df · dairy free

Please inform our team if you have any dietary requirements. 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.