

radii restaurant & bar

Dinner from 6pm - 10.00pm Monday - Saturday

Sharing

PHM Pale Ale battered shishito peppers <i>labneh, lime (V)</i>	9.50
Portobello mushroom croquettes <i>local truffle oil, Jersey milk, winter chestnut sauce (V) (N)</i>	10.00
Crumbed olives <i>Yarra Valley Feta, green chilli salsa, Greek yoghurt (V) (N)</i>	10.50
Green snow fried chicken thighs <i>pickled daikon, mayo, Grana Padano</i>	15.00
Kelp sushi <i>puffed rice, tuna aioli, honey, cornichon, tobiko</i>	15.00
Gippsland Angus beef sliders <i>Carr Valley Cheddar, tomato, mayonnaise (N)</i>	16.00

Starters

Market oyster <i>tomato vinaigrette, salmon caviar</i>	4.80
Wood fired smokey flat bread <i>cultured hummus, chickpea sprouts (V) (N)</i>	8.00
Roasted heirloom cauliflower <i>cashew cream, bush tomato, onion chips (V) (N)</i>	9.00
Taranaki Farm chicken liver <i>brioche toast, sweet cherry (N)</i>	16.00
Victorian burrata <i>winter squash, native dukkha, curry oil (V) (N)</i>	18.00
Seared scallops <i>cauliflower puree, muscatel, chicharrón</i>	22.00

(N) Contains nuts (V) Vegetarian (GF) Gluten free
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.

* If you have any food allergies or food intolerances, please do not hesitate to contact our service team.

 #radiirestaurantandbar

 radiirestaurantandbar

Wood Fired

Seafood

Local catch of the day <i>smoked mussel cream, confit kipfler potatoes, kombu</i>	market price
400g Whole Flounder, New Zealand (GF) Lemon, thyme, parsley, beurre noisette	48.00
Tiger Prawns, Skull Island, QLD (GF)	9.50 each

Meat & Poultry

220g Gippsland Black Angus eye fillet <i>potato terrine, beer braised onions, broccolini</i>	39.00
Slow cooked lamb neck <i>white polenta, Dutch carrot, black cabbage, berry jus (N)</i>	39.00
Paddock reared duck breast <i>mountain pepper, celeriac, brussels sprouts, Madeira jus (N)</i>	34.00
Berkshire pork belly <i>slow cooked, Shaoxing glaze, pumpkin puree, bok choy (N)</i>	30.00
Black Angus beef burger <i>zucchini pickle, slaw, cheddar cheese, caramelised onion, fries (N)</i>	24.00
Vegetarian risotto <i>wild mushrooms, Victorian truffle oil (V)</i>	16.00/22.00

Sides

Grilled asparagus <i>miso glaze, lemon (V) (N)</i>	9.00
Sprouted bean salad <i>freekeh, parsley, Pecorino, truffle oil (V) (GF) (N)</i>	
Mixed leaves <i>radicchio, Pinot Grigio vinegar, Leontyna olive oil (V) (GF)</i>	
Hand cut chips <i>oregano, sea salt (V) (GF)</i>	
Creamed potatoes (V) (GF)	
Buckwheat salad <i>wood fired cauliflower, eggplant, shallots, date, lemon, olive oil and tahini dressing (V) (N)</i>	

Sample Menu

Dessert

Chocolate fondant cake <i>Ricketts Point vanilla bean ice cream (N)</i>	16.00
New season Victorian poached pears <i>caramelised white chocolate galette (N)</i>	

Mandarin clafoutis
ricotta cheese, butter milk and orange ice cream (N)

Cheese

Selection of Victorian and Australian cheese	20.00
Brillat-Savarin Affine <i>70g, cow's milk, soft, France (N)</i>	
Gabriel Coulet Roquefort <i>70g, cow's milk, blue, Gippsland, Victoria (N)</i>	
Bay of Fires Cheddar <i>70g, cow's milk, semi hard, Tasmania (N)</i>	

Cheese served with quince paste and lavosh crisps

Aperitifs/Digestives

Noble Beginning (A) <i>Beluga vodka, Cocchi Americano, Cocchi Americano Rosa, Solerno, Angostura bitters</i>	15.00
Good Night Radii (D) <i>(Served Warm)</i> <i>Bailey's, Frangelico, Butterscotch Snapps, Cream, Milk, Nutmag</i>	15.00
Averna	11.00
Montenegro Amaro	15.00
Ricard	14.00
Pedro Ximenez (Barbadillo)	16.00
Hennessy V.S.O.P.	15.00
Chateau du Breuil Calvados Pay` s D` auge	19.00

Bartender's Special

	15.00
--	-------

Please ask the service team for our cocktail of the night