

# radii restaurant & bar

Dinner from 6pm - 10.00pm Monday - Saturday

## Charcuterie & Cheese

ONE 15 / TWO 20 / THREE 28 / FOUR 34 / FIVE 40

### Loin & Leg

Villani Culatta Ham  
Wagyu Bresaola  
Mortadella  
Quattro Stelle Lonza

### Salami

Hot Sopressa  
Finocchiona Fennel

### Cheese

Brillat-Savarin Affine / 70 G / Cow's Milk / Soft / France  
Gabriel Coulet Roquefort / 70 G / Cow's Milk / Blue / Gippsland, Victoria  
Bay of Fires Cheddar / 70 G / Cow's Milk / Semi Hard / Tasmania

All charcuterie and cheese served with sourdough, mustards, pickles and olives

## Snacks

Victorian Olives (V) (GF) 8  
Tomato & Basil Bruschetta 9.50  
Crispy fried school prawns, garlic aioli 13.50

### Oyster Of The Day

Lemon, mignonette dressing, green tabasco

4.90 EACH

## Starters

Burrata, bell pepper agrodolce, vincotto (V) 16  
Chicken liver pate, grilled sough dough, pickles (N) 16  
Tomato, cucumber gazpacho, herb oil 20  
Cured Salmon, Nam Jim, Rye Wafer 25

## Wood Fired Seafood

180 G Barramundi, Humpty Doo, NT (GF) 32  
180 G Yellow Fin Kingfish, Cairns, QLD (GF) 36  
320 G Whole Flounder, New Zealand (GF) 45

Langoustine Shark Bay, WA (GF) 9.50 EACH  
Tiger Prawns Skull Island, QLD (GF) 9 EACH

## Grilled

240 G Saltgrass Lamb Rump, Flinders Island, TAS (GF) 42  
550 G Whole Spatchcock, Eugowra, NSW (GF) 30  
280 G Beef Scotch Hopkins River, VIC (GF) 48  
280 G Pork Chop St Bernard's Free Range, VIC (GF) 36

Black Angus beef burger 24  
Zucchini pickle, slaw, cheddar cheese, fries

Béarnaise (GF) / Red wine jus (GF) / Salsa verde (GF) / Barbeque sauce/ Harrisa (GF)  
Assorted Mustards (GF) / Horseradish cream (GF) / Cornichons (GF)

## Accompaniment

Wood roasted garlic shemiji mushrooms (V) (GF) 8  
Sautéed green beans, toasted almonds, lemon (GF) (V) (N) 8  
Fries (V) (GF) 9  
Rocket, Colston Bassett Blue cheese, pear, candied walnuts (V) 9  
Pomme puree (V) (GF) 9

(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.

\*Please inform our team if you have any dietary requirements

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## House Made Pasta

Tagliatelle, tiger prawns, garlic, chilli, rocket (N) 36/43  
Risotto, pea puree, asparagus, pecorino 22/28

## Dessert

16

Crème Caramel, peanut crunch, buttermilk sorbet  
Pavlova, fresh berries, nut crunch, blackberry sorbet  
Poached pear, vegan crumble, berries, cashew nut cream  
Chocolate Parfait, cherry sorbet, berries, mint

## Feed Me Menu

Sharing style menu minimum for 2 people

Feed Me A Little 88pp  
Feed Me A Lot 108pp  
Seasonal Dishes Served Share Style, Chef's Selection

## Wine Recommendations (150ml)

2018 Wild Gully Tempranillo King Valley, VIC 10  
The palate shows plum, strawberry, dried fig and savoury flavours  
2017 Oyster Bay Rose Marlborough NZ 10  
The plate shows summer cherry and fragrant blossom notes with a burst of red berries and a lively citrus zest and lingering freshness.