MELBOURNE winery

OYSTER BAR

Natural (6) (GF) — 24.5 | 4.5 EA
shallot mignonette

Kilpatrick (6) (GF) — 28.5 | 5.5 EA
'nduja • kaiserfleisch • worcestershire

ANTIPASTO BAR

Antipasto Plate (IDEAL FOR TWO) — 35
premium cured meats • artisan cheeses
marinated olives • grilled vegetables
house dip

Cheese Board — 40
cloth-ashed cheddar • brie mon père
stilton • quince jam • muscatels • fresh fruit
roasted nuts • lavosh

SMALL & SHARE

Gomasio Flatbread (VG) — 14.5
flame-roasted peppers • walnut dip

Prawn Toast — 21.5
tonnato aioli • caviar

Pan-Seared Saganaki (GF, V) — 17.5
hot spiced honey • thyme • pistachio

Fiery Chicken (GF) — 16.5
harissa • buttermilk ranch

Albacore Tuna Ceviche (GF) — 25.5
yuzu mango • leche de tigre • pickled
watermelon • avocado salsa verde

Stracciatella (GF, V) — 19.5
roasted peaches • balsamic • olive soil
mint gremolata

Charcoal-Grilled Pork Yakitori Skewer (GF) — 23.5
'nduja butter • smoked labneh • dill pickles

Salt & Pepper Squid (GF) — 27.5
tartare sauce • caper & tomato salsa

CHEF'S SELECTION

with paired wines

A seasonal chef's choice menu comprising of seven sharing plates with paired wines

Ask staff for today's menu

MINIMUM TWO PEOPLE - 102PP

T&CS APPLY

LARGER PLATES

FROM 5-10PM 7 DAYS &
LUNCH 12-3PM ON WEEKENDS

Mayura Wagyu Burger — 26.5
smoked tomato relish • grilled onion • cheese
house pickles • croissant bun • fries

Gnocchi Alla Vodka (V) — 29.5
chilli paste • tomato • basil • burrata cream

Duck & Porcini Pappardelle — 38
confit duck leg • mushroom ragù
marsala • orange gremolata

Herb-Grilled Chicken (GF) — 35
aji verde • lemon labneh
chilli-garlic broccolini

Prawn Paccheri — 39
guanciale paste • chilli • lemon
mascarpone • lobster bisque

Ōra King Salmon (GF) — 43.5
seasonal greens • new potatoes
herb & lemon butter sauce

Six-Hour Spiced Lamb Shoulder — 48.5
onion and merlot jus • herb yoghurt
pomegranate & sugar snap pea salad
wild garlic pancake

250gm M+3 Grass Fed Scotch fillet (GF) — 56.5
sautéed greens • lemon-garlic potatoes
bone marrow • port jus

PINSA PIZZA

Hot Salumi — 33
fior di latte • finocchiona salami
cotto ham • sausage

Minted Lamb & Burrata — 31
pesto • burrata • mint • spring onion
pine nuts • goat's cheese

Stracciatella (V) — 25.5
confit heirloom tomatoes • garlic • basil

Cacio e Pepe — 29.5
pecorino romano crème • guanciale
cacio e pepe cheese • rosemary honey

Pork & Fennel Sausage — 29.5
fennel crème • lyonnaise potato • leek
lavato cheese

Wild Mushrooms (V) — 28.5
artichokes • olives • chilli crisp
caramelised onion • fior di latte

SALADS & SIDES

Tomato Panzanella Salad (V) — 15.5
olives • pearl bocconcini • balsamic syrup
crusty bread

Maroulosalata Salad (V,GF) — 15.5
lettuce • dill • mint • onion • feta

Crispy Potatoes (V, GF) — 13.5
lemon • garlic • feta • red onion

Fries (GF, V) — 11
garlic aioli

DESSERTS

Tiramisu (V) — 13.5
frangelico • dulce de leche • nutella
mascarpone • cocoa

Passionfruit Tart (V) — 15.5
coulis • burnt meringue • sesame brittle

Peach Melba (V) — 15.5
raspberry gelato • caramelised peaches
vanilla chantilly • pistachio

(V) = VEGETARIAN • VG = VEGAN • (GF) = GLUTEN FREE