

BREAD & BUTTER , smoked whipped butter, saltbush, flake salt	10
WARM OLIVES , oregano, citrus zest, garlic, chilli	14
HOUSE PICKLES , mix veggies, herbs, spices	13
DUCK CROQUETTE (1pc) , truffle aioli, pickles, black sesame	13
ANCHOVIES ON TOAST (2pc) , ortiz anchovies, smoked butter, chives, (I)	18
MARINATED MUSSELS , carrots, chilli, radish, fennel, (A)	22
GRILLED OCTOPUS , fennel, orange, safron aioli, (A)	34
CONFIT CARROTS , stracciatella, black sesame, chilli	24
MISO CABBAGE , black currants, hazelnuts, beans, lemon, grana padano	26
BAKED BRIE , garlic, honey, cherries, grilled bread	28
CHICKEN LIVER PATE , duck fat, house relish, grilled bread	25
BONE MARROW , parmesan crust, parsley, onion, grilled bread	29
HAND-CUT BEEF TARTARE , egg yolk sauce, garlic crostini	30
DUCK LEG RAVIOLI , brown butter, sage, lemon, duck jus	39
ROASTED CAULIFLOWER , smoked paprika, chimichurri, almonds	39
BLUE EYE COD , spinach, burnt leek, parsley oil, (A)	49
HALF-CHICKEN , alla vodka sauce	44
DRY-AGED DUCK BREAST , red cabbage, red grapes, shiso, duck jus	49
BEEF CHEEKS , parsnip, chimichurri, crispy potatoes, red wine sauce	54
WAGYU SIRLOIN MBS5+ '250G' , cafe de paris, confit garlic, red wine jus	72
SHOESTRING FRIES , truffle aioli	14
DUCK FAT POTATOES , whipped ricotta, confit garlic, chives	18
CHARRED BROCCOLINI , romesco sauce, roasted almonds, lemon	16
LETTUCE , french vinaigrette, grana padano	13

Please notify us about any allergies, or dietary requirements

All ingredients are subject to changes, based on the seasonal availability

Seafood origin: A - Australian, I - Imported

10% staff gratuity for groups 6+ | 10% Sunday and 15% Public Holiday surcharge apply

CHEF SELECTION \$89 PP

sharing menu / min. 2 people

BREAD & BUTTER

whipped butter, saltbush, flake salt

DUCK CROQUETTES

truffle aioli, house pickles, black sesame

MISO CABBAGE

black currants, hazelnuts, beans, lemon, grana padano

BONE MARROW

parmesan, parsley, onion, grilled bread

FLANK STEAK

cafe de paris butter, confit garlic, red wine jus

CHARRED BROCCOLINI

romesco, roasted almonds, lemon

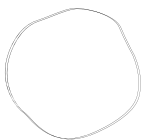
DUCK FAT POTATOES

whipped ricotta, garlic, herbs

CZECH DOUGHNUT

vanilla gelato, blueberries, dried strawberries



**DESSERTS**

'CZECH' DOUGHNUT , vanilla gelato, blueberries, dried strawberries	18
APPLE & RHUBARB CRUMBLE , blue-cheese ice cream	18
CHOCOLATE CREMEUX , coconut, cherries, honeycomb	18

FORTIFIED WINE

DeBORTOLI NOBLE ONE , Semillon, NSW	18
LIMNOS WINES , Muscat, Greece	17
PEDRO XIMENEZ , Sweet Sherry, Spain	16

APERITIFS & DIGESTIVES

BECHEROVKA , Herbal Liqueur, Czech Republic	13
AMARO MONTENEGRO , Herbal Liqueur, Italy	14
DISARONNO AMARETTO , Almond Liqueur, Italy	13
COINTREAU , Orange Liqueur, France	13
FERNET BRANCA , Amaro, Italy	14
CAMPARI , Bitter Amaro, Italy	12
THREE FOXES , Coffee Amaro, VIC	13

COGNAC & BRANDY

MARTELL VS , Cognac, France	16
GODET XO , Cognac, France	21
JELINEK PLUM , Plum Brandy, Czech Republic	14
JELINEK PEAR , Pear Brandy, Czech Republic	14