**SMALL PLATES**

<b>BREAD &amp; BUTTER</b> , whipped butter, saltbush, flake salt	<b>10</b>
<b>PORK CROQUETTE</b> , garlic aioli, pickles, black sesame	<b>12ea</b>
<b>MARINATED OLIVES</b> , oregano, citrus zest, garlic, chilli	<b>14</b>
<b>HOUSE PICKLES</b> , mix veggies, herbs, spices	<b>13</b>
<b>ORTIZ ANCHOVIES</b> , herb oil	<b>18</b>
<b>CONFIT CARROTS</b> , stracciatella cheese, black sesame, chilli	<b>22</b>
<b>MISO CABBAGE</b> , black currants, hazelnuts, cannellini beans, lemon	<b>24</b>
<b>BAKED CAMEMBERT</b> , garlic, honey, cherries, walnuts, grilled bread	<b>26</b>
<b>CHICKEN LIVER PATE</b> , cognac jam, pickles, grilled bread	<b>24</b>
<b>KINGFISH CRUDO</b> , cucumber, pea, coconut, dill ice cream	<b>29</b>
<b>GRILLED OCTOPUS</b> , romesco sauce, potatoes, capper berries	<b>34</b>
<b>BONE MARROW</b> , parmesan crust, parsley, onion, grilled bread	<b>28</b>
<b>HAND-CUT BEEF TARTARE</b> , egg yolk sauce, garlic crostini	<b>29</b>

**LARGE PLATES**

<b>ROASTED CAULIFLOWER</b> , smoked paprika, chimichurri, almonds	<b>38</b>
<b>BLUE EYE COD</b> , vongole, pea, garlic, fish broth, butter, lemon	<b>52</b>
<b>CHICKEN 'KIEV' SCHNITZEL</b> , garlic butter, lettuce, lemon	<b>42</b>

**THE BEAST**

● <b>DRY-AGED HALF DUCK</b> , pan-fried breast, confit leg, red cabbage, jus	<b>63</b>
<b>BEEF SHORT RIBS</b> , bok choy, red wine sauce	<b>69</b>
<b>FLANK STEAK '300G'</b> , cafe de paris butter, confit garlic, red wine jus	<b>59</b>

**SIDES**

<b>SHOESTRING FRIES</b> , garlic aioli	<b>14</b>
<b>DUCK FAT POTATOES</b> , whipped ricotta, confit garlic, herbs	<b>17</b>
<b>CHARRED BROCCOLINI</b> , roasted almonds, lemon	<b>16</b>
<b>MIGNONETTE LETTUCE</b> , french vinaigrette, grana padano	<b>13</b>

● **MUST TRY SIGNATURE DISH**

Please notify us about any allergies, or dietary requirements  
10% staff gratuity for groups 6+ | 10% Sunday and 15% Public Holiday surcharge apply  
All cards surcharge: 1.4%

## CHEF SELECTION \$89 PP

*sharing menu / min. 2 people*

### **BREAD & BUTTER**

whipped butter, saltbush, smoked salt

### **PORK CROQUETTES**

garlic aioli, house pickles, mustard seeds

### **MISO CABBAGE**

black currants, hazelnuts, cannellini beans, lemon

### **BONE MARROW**

parmesan, parsley, onion, grilled bread

### **FLANK STEAK**

cafe de paris butter, confit garlic, red wine jus  
(change Steak for a Half Duck +\$10 PP)

### **CHARRED BROCCOLINI**

roasted almonds, lemon

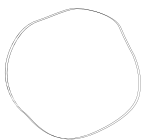
### **DUCK FAT POTATOES**

whipped ricotta, garlic, herbs

### **CZECH DOUGHNUT**

vanilla gelato, plum sauce, dried strawberries



**DESSERTS**

<b>'CZECH' DOUGHNUT</b> , vanilla gelato, plums, dried strawberries	<b>16</b>
<b>APPLE &amp; RHUBARB CRUMBLE</b> , blue-cheese ice cream	<b>16</b>
<b>CHOCOLATE CREMEUX</b> , coconut, cherries, honeycomb	<b>16</b>

**FORTIFIED WINE**

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

**APERITIFS & DIGESTIVES**

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

**COGNAC & BRANDY**

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