

### SNACKS

Freshly Shucked Oysters, mignonette dressing, cucumber, avruga, escabeche	6.00 ea 8.50 ea
Mount Zero Olives, focaccia - v	10.00

### HANDMADE SMALL GOODS

Mr Cannubi Capocollo, olive oil, croutons	14.00
De Palma Salame, norcia finocchiata & piccante, olive oil, croutons	14.00
Mr Cannubi Lonza, pickled cucumber - gf	14.00
De Palma Wagyu Bresaola, pickles, rye crisp - gf	16.00
Villani Prosciutto San Daniele, 16 month, pickled pears - gf	24.00
Small Goods Tasting Plate, (a selection of our favourites), pickles, olives, croutons	36.00

### ENTREES

Point Lonsdale Heirloom Tomato, artisan burrata, smoked vinaigrette, herb oil - v	24.00
Wagyu Beef Croquette, fermented black garlic aioli, miso, chives	22.00
Smoked Salmon, horseradish, house pickled cucumber, rye crisp	25.00

## GRILL

O' Connor Premium Black Angus Scotch Fillet MS 3+ 300g	59.00
Rangers Valley Black Angus Rump Cap MS 5+ 350g	49.00
O'Connor British Breed Filet Mignon 200g	48.00
O'Connor Grain Fed Striploin 300g	45.00

## MAINS

Classic Caesar Salad, baby cos, anchovies, parmesan, croutons w/ house smoked chicken 27.00	18.00
w/ house smoked salmon 27.00	
Ricotta Gnocchi, summer greens, basil, mint, pecorino - v	32.00
Moorabool Valley Duck Ragout Pappardelle, baby spinach, pangrattato	39.00
Maestro Double Beef Burger, butter lettuce, tomato, pickled cucumber, provolone, secret sauce, fries	28.00

## SIDES 13.00

Iceberg Salad, peas, buttermilk dressing, crumbled feta – gf, v
Hand Cut Fries, Fennel Salt – v
Wagyu Fat Roasted Potatoes – gf, df
Fire Roast Carrots, Labne, Pistachios – gf, v

