



Marinated olives	11
Spiced roasted nuts	11
Freshly shucked oysters ~ served with mignonette or house fermented hot sauce each 6	
Goats' cheese 'éclair', sour cherry, hazelnut	8
Pig's head doughnut, gribiche	10
Charcuterie plate	34
House made terrine of the day	
Grilled asparagus, sesame yoghurt, Kirk's chilli crisp	24
Snapper tartare, green chilli, pickled grapes, music bread	28
Beef tartare, fermented chilli, cured yolk, pommes gaufrettes	29
Potato, taleggio & chive agnolotti, pickled walnut, brown butter	25
PX mussels, whipped cod roe, salmon pearls	27
Steak frites, Café de Paris butter	40
Pasta of the day	
Potato gnocchi, spring greens, stracciatella	36
Market fish	market price
Pommes frites	12
Green leaf salad, grapefruit & Dijon vinaigrette	10
Cheese – from Spring Street Grocer:	
White mould (goat milk): Jouvenceau, Îles-de-France, France – 50g	18
Washed rind: Munster Fischer, Alsace, France – 50g	18
Chèvre: Stone & Crow 'Amiel', Yarra Valley, Victoria – 50g	18
Hard: Bankria, Castlemaine, Victoria – 50g	18
Blue: Fourme d'Ambert, Auvergne, France – 50g	18
Selection of three 75g / five 125g	25/40
Affogato	10
Tarte du jour	15
Crème brûlée	16
Banana semifreddo, chocolate macadamia praline, caramel	18
Raspberry/strawberry & mango/passionfruit sorbet (from Gelateria Primavera)	9

PLEASE NOTE, ALL CREDIT CARD PAYMENTS MAY INCUR A PROCESSING FEE OF UP TO 1.8%

20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS