

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (2 pieces per serve)	5
freshly shucked oysters: natural white balsamic granita (gf)(df)	6.5 7
prosciutto di san daniele / manchego / zucchini sott'olio / gnocco fritto (2 per serve) (dfo)	18
confit carrots / whipped tahini / pomegranate / sumac / brazil nuts (2 per serve) (gf)(df)(vg)	16
moreton bay bug roll / celeriac remoulade / cos / green pepper sauce (df)	22
french caviar 30g tin / crème fraiche / egg / chives / blinis (gfo)(dfo)	115
ocean trout crudo / ricotta / grapefruit / black olives / smoked roe / basil (gf)(dfo)	36
smoked harissa chicken wings / walnut romesco / garlic yogurt / rose (4 per serve) (gf)(dfo)	28
tomato xo risotto / marinated red pepper / burratina / salsa verde (gf)(dfo)(v)(vgo)	34 45
potato gnocchi / pumpkin / hazelnut / sage / parmesan / brown butter velouté (v)	34 45
steamed market fish / ginger / white soy / fragrant sauce / green onion	62
seared duck breast / quince / radicchio / carrots / currants / goats' curd / pecans	68
local king prawn raviolo / rocket cacio e pepe / bisque	68
from the grill	
gippsland 'little joe' sirloin - grass-fed - mbs 4 250g	65
mort & co f4 purebred wagyu rib-eye - 400-day grain-fed - mbs 8-9 200g	110
beef master selection cut of the day	mp
<i>steaks served with asparagus / brown butter potato foam / black garlic ketchup (gf)</i>	
champ potatoes / fried onion (gf)(v)	18
charred grilled broccolini / fenugreek / pickled onion (gf)(df)(vg)	16
fine cabbage salad / caraway / green apple / fennel / lemon (gf)(df)(vg)	16
shoestring fries / aioli (gf)(dfo)	11
vanilla panna cotta / strawberry earl grey granita / lime / fior di latte gelato (gf)(dfo)	18
green apple torte / pine nuts / pecans / raisins / butterscotch / vanilla crème fraiche (v)	18
classic e'cco tiramisu	18
cheese selection: one two three four (gfo)	14 24 34 44