

SEAFOOD

Beautiful Quality Seafood with Fresh Vibrant Flavours... Perfect for a Light Starter

Smoked Salmon Carpaccio - 28

Norwegian Smoked Salmon, Lilliput Capers, Red Onion & Lemon Oil

Tuna Tartare - 30

Yellowfin Tuna, Cold Pressed Beetroot Oil, Black Caviar

Prawns Skagen - 32

Freshly Cooked Prawn Cutlets (4), Crème Fraiche & Dill, Yarra Valley Salmon Caviar, Toasted Dark Rye Croutes

SMALL BITES & EXTRAS

Warmed Mixed Olives (v) - 10.5

Baguette, Olive Oil & Dukka (v) - 13.5

Baguette and Butter (v) - 12.5

Gluten Free Bread and Wafers - 12.5

House Baked Baguette - 8.5

Butter or Olive Oil - 4

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with the exception of breads and biscuits.

Our kitchen uses wheat, soy, nuts, dairy and seafood.

Please ensure you advise of any specific dietary requirements or food allergies at time of booking and when ordering.

Whilst we endeavour to cater for all dietary requirements we can not guarantee the absence of any allergen sensitive food particles during our production processes.

Some menu items may vary due to availability
Surcharge of 15% applies on public holidays

MEDITERRANEAN

Chef's Selection of Quality Antipasti, Artisan Salumi and European Cheeses

Olive Plate - 30

Warmed Mixed Olives, Extra Virgin Olive Oil, Olive Tapenade, Dukkah, Baguette & Grissini

Salad of Burrata & Tomatoes (v) - 32

Buffalo Milk Burrata, Heirloom Cherry Tomatoes, Basil Oil & Sourdough Crispbreads

Beef Carpaccio - 30

House Cured Beef, Lemon Infused Olive Oil, Caperberries & Parmigiano Reggiano, Grissini

Trio of Salumi - 32

Prosciutto - Capocollo - Mild Salami
Marinated Roast Capsicum, Grissini
add Pecorino Bianco cheese + 10

SHARE BOARDS

Antipasti - 62

Prosciutto, Capocollo, Mild Salami,
Warmed Mixed Olives, Meredith Dairy Marinated Feta,
Roast Capsicum, Marinated Artichokes & Baguette
(v available)

Pairs with Pinot Gris or Pinot Noir

European Grande - 95

A beautiful trio of salumi (cured meats) matched with three artisan Italian cheeses & accompaniments
Prosciutto, Gorgonzola Dolce & Spiced Baby Figs,
Mild Salami, Taleggio & Shiraz Poached Pear,
Capocollo, Pecorino & Warmed Mixed Olives,
Baguette and Wafers

Pairs with Malbec or Sangiovese

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THE FRENCH CLASSICS

*Authentic House Made French Charcuterie
Silky Smooth Pates, Beautiful Terrines and
Delectable French Cheeses*

Epicurean Signature Pate - 28

Silky Smooth Duck & Muscat Pate, Spiced Baby Figs, Cornichons, Sliced Sourdough & Wafers

Pork Rilette - 30

Slow Braised Pork Rilette, Pickled Fennel, Cornichons, Sliced Sourdough & Wafers

Handcrafted Terrines - 32

"Jambon Persillés"

Smoked Ham Terrine, Pickled Fennel, Cornichons, Dijon Mustard

Duck and Pistachio

Duck & Pistachio Terrine, Cherry Compote, Pickled Red Cabbage, Cornichons

add a Baguette + 8.5

SHARE BOARDS

French Farmhouse Charcuterie - 82

Smoked Ham Terrine, Slow Braised Pork Rilette, Cornichons, Dijon Mustard, Pickled Fennel, Aged Comte Cheese, Baguette & Wafers

Pairs with Chardonnay

Duck Charcuterie - 84

Silky Smooth Duck & Muscat Paté, Shiraz Poached Pear, Duck & Pistachio Terrine, Cherry Compote, Cornichons, Roquefort Cheese, Spiced Baby Figs & Baguette

Pairs with Classic Pinot Noir

Grande Duck Charcuterie - 112

Duck Charcuterie Board (as above) with
Twice Cooked Confit Duck Leg & Pickled Red Cabbage

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FROMAGER

Each Cheese is a generous 60-70g
Served with Chef's Selection of Accompaniments
(Please advise of any nut allergies)

Single Cheese - 28

Two Cheeses - 54

French Duo

Double Cream Brie & Aged Comte

Italian Duo

Taleggio & Gorgonzola Dolce

(Cheese combinations can be changed to suit)

Three Cheeses - 74

French Trio

Double Cream Brie, Roquefort, Comte

Italian Trio

Taleggio, Gorgonzola Dolce & Pecorino

DESSERT

Ask about today's dessert specials

Affogato

House Churned Vanilla Bean Ice Cream

Espresso only - 15

Espresso & Frangelico - 20

Espresso & Coffee Liquor - 20

Espresso & French Brandy - 20

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