

TRUST THE CHEF – DINNER

2 course \$69 - Entrée, main

3 course \$79 - Entrée, main, dessert

ENTRÉE

Marinated olives ^{GF VGN}

Prawn cocktail - poached prawns, Marie Rose sauce, chives, butter lettuce ^{DF GF I}

Anchovy Pissaladière, Paddock baguette, shallot jam, chives ^{GFO DF I}

Pork and chicken terrine, cranberry, pistachio, cornichons, seeded mustard,
Paddock baguette ^{GFO}

Potato rosti, shaved jamon, grana padano, parmesan custard ^{GF}

MAIN

Grilled market fish, seasonal accompaniments ^A

Provencale style roast chicken, romesco sauce, celeriac remoulade, mustard greens ^{GF}

Dressed leaves, pickled shallot, champagne vinaigrette ^{GF VGN}

Beef tallow fries, confit garlic aioli ^{GF DF}

Upgrade market fish to Sanchoku wagyu flank steak - \$20pp

DESSERT

Chocolate nemesis cake, hazelnut crèmeux, marscapone cream, blueberry ^{GF}

Vegan dessert option available on request

ADD WINE PAIRING

Ask us about our sommelier's picks for today's menu

Please see staff regarding dietary requirements - vegetarian and vegan options available on request.

gf - gluten free | gfo - gluten free option | vg - vegetarian | vgo - vegetarian option | vgn - vegan | vgn - vegan option

A - australian seafood | I - imported seafood | M - mixed origin seafood

WINE PAIRING

Great food deserves great wine.

Let our sommelier guide you through a curated wine pairing designed to complement each course. Discover exceptional wines hand-selected to elevate the flavours of your meal.

ENTRÉE

Market oysters ^{GF A}

Natural, freshly shucked, lemon

½ doz \$36 / 1 doz \$70

Chardonnay mignonette

½ doz \$38 / 1 doz \$75

Marinated olives

small \$6 / large \$9

Anchovy Pissaladière

\$23

Paddock baguette, burnt tomato salsa, shallot jam, anchovy, chives (3) ^{DF GFO I}

Hibachi grilled mushroom medley

\$21

Courgette purée, capsicum emulsion, porcini powder, Maddens Lane herbs ^{VGN GF}

Comté cheese and truffled mushroom gougères

\$21

Crème fraîche, garlic and parmesan custard, grana padano, truffle oil (3) ^{VG}

Portarlington Mussels

\$26

Millet Road spelt crumpet, marnière sauce, chives ^A

Prawn cocktail

\$25

Poached prawns, marie rose sauce, chives, butter lettuce ^{GF DF I}

Tomato tarte tatin

\$26

Stracciatella, dressed frisée, vincotto ^{VG}

Pork and chicken terrine

\$19

Cranberry, pistachio, cornichons, seeded mustard, Paddock baguette ^{GFO}

MAIN

Grilled market fish Seasonal accompaniments ^{GFO A}	\$MP
Confit duck leg Pistachio dukkah, beetroot, radish, goat's curd, strawberry & beetroot gel, duck jus ^{GFO DFO}	\$45
Lemon and ricotta gnudi Seasonal vegetables, beurre noisette, spinach and pea purée, goat's curd, grana padano ^{VG}	\$32
Charred chermoula sugarloaf White bean purée, carrot herb, crispy shallot ^{VGN GF}	\$29

STEAK

Sanchoku wagyu flank MB5+ 250g Beef tallow fries, your choice of sauce	\$55
Butcher's cut (Ask your waiter for today's offering)	\$MP

TO SHARE

Signature black MB4+ rib eye 600g (30+ min wait time) Choice of two sides and two sauces	\$130
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All steaks are gluten free

Sauces: béarnaise, bordelaise, compound butter of the week, mustards

Add extra sauce +\$3

SIDES

Beef tallow fries, confit garlic aioli ^{GF VGN O}	\$16
Tomato stracciatella, vincotto, basil ^{GF VG}	\$19
Grilled seasonal greens, romesco sauce, almonds ^{GF VGN DF}	\$18
Radicchio, dressed leaves, champagne vinaigrette, pickled shallot ^{VGN GF}	\$14
Potato rosti, parmesan custard, crème fraîche, saltbush ^{VGO GF DFO}	\$18

CHEESE & DESSERTS

Charcuterie \$48

Selection of three local and imported cheeses from trusted affineurs,
cured meats sliced in house, served with carrot marmalade,
caperberries, cornichons, muscatels and crispbread ^{GF}
add olives +\$6

Cheese by the Slice, Crispbread ^{VG GF}

Blue / pickled walnuts \$13

Comté / carrot marmalade \$14

Brie / muscatels \$13

All Cheeses \$34

House fior de latte soft serve, selection of toppings ^{GFO VG} \$17

Chef's special tart, choice of marscapone cream or soft serve ^{VG} \$MP

Yoghurt panna cotta, strawberry jelly and champagne granita,
white chocolate shards ^{GF} \$18

Chocolate nemesis cake, hazelnut crèmeux, marcapon cream, blueberry ^{GF} \$19

Vegan dessert available on request

DESSERT COCKTAILS & WINE

Espresso Martini \$23

Vodka, Kahlua, Retreat espresso, sugar

Brandy Alexander \$24

Cognac, brown crème de cacao, cream, dark chocolate, orange

Affogato \$23

Fior de latte soft serve, Retreat espresso, Mozart dark chocolate
liqueur, pistachio

Dessert wines 90ml

2022 Inkwel 'Sweet Thing' Fortified Viognier - McLaren Vale, SA \$18

Sanchez Romate Pedro Ximenez - Jerez, Spain \$15

2021 Chalmers 'Moscato Giallo' Appassimento - Murray Darling \$18

All Saints 'Rutherglen' Muscat - Rutherglen, Vic \$16

Yalumba 'Antique Tawny' - Barossa Valley, SA \$17

Ask about our full drinks list

Tea and coffee available, plus additional dessert cocktails, wines & apéritifs