



## ON THE BONE

### To Start

Oysters shucked to order served with mignonette & lemon  
half dozen / dozen 38 / 72

Charcuterie - selection of the finest cured meats; two 21

Charcuterie - selection of the finest cured meats & Zuni pickle; three 35

Local farm crudités, whipped macadamia 25

House focaccia, rosemary & sea salt 12

### From the Charcoal Grill

Bone marrow, bacon crumb, herbs 24

Lamb rib, garlic, rosemary glaze 22

Quail (half), honey, tarragon 18

Chicken ribs, nduja 17

Tiger prawn skewer, cocktail sauce, baby gem 16

Scallop in the half shell, citrus beurre blanc, Yarra Valley Caviar 16

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150-day Grain fed T-Bone MB2 (500g), garlic butter or Cafe de Paris 130

150-day Grain fed Ribeye MB2 (500g), garlic butter or Cafe de Paris 130

Dry-aged O'Connor Club Steak, grilled onions, Cafe de Paris 120

Glen Eyrie Rare Breeds Farm Pork Chop, fennel & parsley 46

Mirror Dory (200g), preserved lemon, zucchini, Yarra Valley Caviar 47

Southern Rock Lobster (half), charred lemon 140

### Sides

Heirloom tomato panzanella 24

Ramarro Farm salad leaves, house vinaigrette 14

Salted fries 12

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## Dessert & Dessert Wine

- Chocolate whiskey truffle (2) 7
- Lime posset, macerated berries, cherry 18
- Dark chocolate mousse, almond praline, house brandied prune 19
- Soft serve, salted caramel, nuts 15
- 2020 De Bortoli Noble One (60mL / 375mL) 19 / 95

## Bubbles by the Glass

- 2023 Moonlit Forest Prosecco (Merbein, Australia) 16
- 2018 Gembrook Hill Sparkling Blanc de Blancs (Yarra Valley, Australia) 32

## Our Wines by the glass

### White:

- 2023 Moonlit Forest Sauvignon Blanc 'Storm Bird' 15
- 2021 One Block by Jayden Ong Sauvignon Blanc 'Gladysdale' 15
- 2021 One Block by Jayden Ong Chardonnay 'Gembrook' 17
- 2022 La Maison de Ong Chardonnay 'Chasing the Sun' 25

### Chilled:

- 2021 Moonlit Forest Pinot Gris 'SC' (skin contact) 14
- 2022 Moonlit Forest Pinot Noir X Pinot Gris 'Spring' 16

### Red:

- 2023 Moonlit Forest Gamay 'Bang the Drum' 16
- 2023 La Maison de Ong Pinot Noir 'Lantern' 20
- 2018 La Maison de Ong Syrah 'The Hermit' 18
- 2022 La Maison de Ong Cabernet 'Pagan' 18
- 2023 La Maison de Ong Cabernet Syrah 'Dark Moon' 18
- 2015 La Maison de Ong Syrah 'The Hermit' 22

### Non-Alcoholic:

- Housemade lemonade 8
- Blood Orange soda, aromatic bitters, lime juice, rosemary 8
- Spicy ginger beer, lemon juice, thyme 8
- Small Batch Cola 8
- Chilled sparkling water (750mL) 6