

OSTĒR

House made sourdough / EVOO	6
Oysters / ponzu sauce	5 ea
Toolunka Creek Tuscan mixed olives	8
Culatello / pickles	24
Stracciatella / fermented tomatoes / charred leek / organic lemons	19
Country style pork & chicken terrine / onion jam / brioche	25
Yellow fin tuna / bull horn peppers / watercress	27
Paccheri / heirloom zucchini / Port Phillip mussels / saffron	31
Casonséi alla Bresciana / Heidi Tilsit / brown butter / sage	29
Risotto Carnaroli / aglio / olio / peperoncino	23
Free range lamb loin / cauliflower / peas / cumin	37
Red cabbage / ricotta / mushrooms	26
Market fish	MP
300g O'Connor Black Angus scotch fillet / jus	45
Roasted potatoes / mustard / chives	12
Seasonal leaf salad / heirloom tomatoes / purple daikon	11
Tiramisù	14
Dark chocolate tart / raspberry sorbet	16
Selection of cheese	1/12 2/20 3/30

CHEF TASTING MENU .

5 course 95

matching wines 55