

## CARLTON WINE ROOM

Appellation oyster, lime vinaigrette	6 each
Baker Bleu sourdough, cultured butter	3 each
Pearl mushroom, potato, shallot, brik pastry	9 each
Anchovy, fried bread, ricotta, pickled cucumber	9 each
Mussel skewer, pistachio, caponata, pickled fennel	12 each
Duck & pork croquette, prune vinegar	9 each
Mount Zero olives	8
Kingfish rillettes, smoked roe, chives, rye	35
Broccoli, eggplant, golden raisins, mint, witlof	25
Tomatoes, creme fraiche, confit shallot, sichuan pepper	26
Stracciatella, pickled mushrooms, chive oil, potato focaccia	28
Capocollo	18
Trottolo, yellow tomato, capsicum, basil, pecorino, chilli	34
Flathead, sweet prawns, cucumber, dill	56
Western Plains pork neck, fennel, radicchio, grilled peach	50
Aylesbury duck breast, cauliflower, dutch carrot, plum jus	56
600g boneless ribeye, caramelised onion, lardons, mustard	MP
Green salad, honey, verjus dressing	12
Zucchini, sesame, pickled red onion, mint	14
Fried potatoes, garlic, mustard	14
Daily menu	95

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### Dessert

Vanilla cream, strawberries, white chocolate, sherbet	16
Olive oil cake, lemon cream	18
Rum baba, creme diplomat (allow 20 minutes)	22
Chocolate truffle	4 each

### Cheese

L'Amuse Fromagerie 'Signature Gouda' - North Holland	20
Cow's milk hard cheese, known for its creamy texture and rich flavour. Contains calcium crystals which contribute to the nutty, buttery characteristics of this classic Gouda.	
Marcel Petit 'Comte Reservation' - Jura, France	20
A classic French semi-hard cow's cheese. This comte is exclusively selected each year by Maker & Monger for its sweet, fruity flavour with a nutty cashew butter finish.	
Holy Goat 'Brigid's Well' - Castlemaine, Victoria	20
Victorian organic goats milk cheese. Made in the style of Loire Valley natural rind cheeses. This cheese is dusted in ash before maturing. Fudgy in texture with notes of citrus and a gentle nutty finish.	
All three cheeses	56