



EVERY DISH ON THIS MENU HAS BEEN MADE TO SHARE.  
WE HOPE YOU LOVE SHARING AS MUCH AS WE DO.

**/SEAFOOD**

FRESH OYSTERS.....Each/6  
- natural .....4.9/24.5  
- Hendricks gin, tonic & cucumber granita.....5.9/29.5

RFW CEVICHE.....16.9  
with jalapeño & dill dressing & yuzu mayonnaise

BEETROOT CURED SALMON.....16.9  
with pear & mustard purée, dill crisps & dill oil

CHAR-GRILLED MORTON BAY BUGS .....14.9  
spicy coconut, avocado mousse & garlic croutons

CROQUETTES.....13.9  
of smoked salmon, caper & potato with sour cream & cured egg yolk

CRAB SPAGHETTI .....29.5  
with chilli, garlic, white wine & extra virgin olive oil

MARKET FISH .....35.0  
please ask for today's special

**/VEGETABLES**

WARMED HOUSE MARINATED OLIVES.....7.5

PICKLED CAULIFLOWER .....10.5  
with blue cheese dressing, pecan & roquette

BRUSSEL SPROUTS.....9.9  
with garlic, lemon & almonds

PEA SALAD.....9.9  
with mint, salted ricotta & snow pea tendrils

HONEY ROAST BEETROOTS.....10.0  
with hummus & buckwheat dukkah

EGGPLANT CHIPS.....11.0  
with burnt onion mayo

BAKED CAMEMBERT.....15.9  
spiked with shiraz & rosemary with char-grilled sourdough

POTATO & RICOTTA GNOCCHI.....25.9  
with burnt butter foam, pumpkin purée, pecorino & crispy sage

**/POULTRY**

STICKY TAMARIND CHICKEN RIBS.....13.9  
sesame seeds, spring onion, micro coriander & fresh coconut

HALF CRISPY SKIN CHICKEN.....32.0  
with smashed peas & port reduction

**/MEAT**

WAGYU STEAK TARTARE.....16.9  
with egg yolk purée, cornichons, shallots & house made lavosh

MAC & CHEESE SUPER SLIDER.....8.9  
with smokey beef brisket, jalapeño mayo & pickle in a mini brioche bun

BOLOGNESE PAPPARDELLE.....27.0  
of slow cooked pork & veal with basil & grana padano

200g WAGYU BURGER.....29.5  
smoked English cheddar, crispy whiskey onions, sherry onion jam, pickles & jalapeño cheese sauce with fries

220g WAGYU RUMP CAP (9+).....39.9  
with red miso jus  
add fries.....+5.0

**/SWEET PLATES**

HAZELNUT STICKY DATE PUDDING.....15.0  
with orange spiked butterscotch, orange crumble, coffee ice cream

GOLDEN GAYTIME.....15.5  
house made honey waffle cone, chocolate mousse, honeycomb & peanut crumble, peanut praline, vanilla ice-cream & caramel sauce

RASPBERRY WHITE CHOCOLATE BOMB.....15.9  
with rose scented crumble, raspberry parfait, hot chocolate sauce & vanilla custard

G&T ETON MESS.....14.9  
Italian meringue, cucumber gel, lime & gin sorbet, meringue kisses, mint jelly & almond crumble

**/DESSERT WINES**

2013 ERADUS STICKY MICKEY.....12.5 / 55.0  
Marlborough, NZ  
appealing aromas of apricots, dried fruit & honey, mango, tropical fruit & melon flavours

2005 SEVILLE HILL VINTAGE PORT.....12.5  
Yarra Valley, VIC, AUS  
Aromas of dark cherries, coffee & toffee, silky soft palate & flavours of rich dark chocolate & orange, dried sultanas & spices.

**/DIGESTIFS**

Montenegro Amaro.....9  
Fernet Branca.....10

/ESPRESSO MARTINI.....20  
Spiced rum, Kahlua & coffee coffee coffee!

**/CHEESE PLATES**

RFW cheese board  
- 2 cheeses .....16.9  
- 3 cheeses .....20.9  
- 4 cheeses .....24.9

**/WHITE MOULD**  
Brillat Savarin (FRA)  
a creamy, rich & morish white mould from France, selected by Will Studd of Calender Cheese to represent the prize of the region. Delicate yet complex with nutty undertones

**/BLUE**  
Blue d'Auvergne (FRA)  
less salty, more buttery than a traditional blue. The vein is cultured from a rye base & consequently leaves a light spice & malty flavour on the palate

**/HARD**  
Perenzin Di Capra In Foglia Di Noce (ITA)  
literally translated, goat wrapped in walnut leaf. Bold, sharp goats cheese traditionally made by the Perenzin family farm with a dense, ivory body, wrapped in preserved walnut leaves giving the already nutty & rich cheese a beautiful pronounced finish

**/WASHED RIND**  
L'Artisan le Rouge (AUS, VIC)  
soft delicate flavours range from season to season & can include soft smokes, floral notes, wattleseed & myrtle. Washed & aged following the traditional French method, this is a very complex & developed local cheese

**SIGNATURE  
TASTING MENU**

Chefs selection of our  
favourite plates

60.0 pp

(includes dessert)  
\*dietary requirements  
are no problem