

Food

Appellation oyster, lime vinaigrette	7 each
Baker Bleu sourdough, cultured butter	4 each
Pearl mushroom, potato, shallot, brik pastry	9 each
Anchovy, fried bread, ricotta, pickled cucumber	11 each
Wagyu intercostal skewer, salsa verde	14 each
Duck & pork croquette, prune vinegar	11 each
Mount Zero olives	8
Raw kingfish, creme fraiche, fennel, ginger, horseradish	36
White cut chicken, herb remoulade, hazelnut, frisse	28
Victorian tomatoes, bagna cauda, pepita, chervil	26
Stracciatella, pickled mushrooms, chive oil, potato focaccia	30
Wagyu bresaola	28
Casarecce, tomato sugo, ricotta salata, pangrattato	36
Market fish, spring onion, sorrel, snow peas, smoked roe	MP
Western Plains pork scotch, black garlic, ajo blanco, puy lentils	52
Aylesbury duck leg, spinach, peas, honey, jus	56
Wagyu rump cap, mustard greens, shallot, pepper sauce	68
Boneless ribeye, classic condiments	MP
Green salad, honey, verjus dressing	14
Zucchini, labne, basil, pickled red onion	14
Fried potatoes, garlic, mustard	16
Daily menu	95

A surcharge of up to 1.2% applies to credit card transactions.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Carlton Wine Room

DESSERT

Lychee cream, passionfruit, pistachio, vanilla wafer	16
Olive oil cake, lemon cream	18
Rum baba, creme diplomat (allow 20 minutes)	22
Chocolate truffle	4 each

CHEESE

Ossau Iraty 'AOC Exclusive' - Basque region, France	20
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Raw sheeps milk hard cheese aged for 8 months. This cheese comes from a region with over 100 varieties of this cheese being made. Dense in texture and sweet in aroma expect nutty notes with a vegetal finish.

Marcel Petit 'Comte Reservation' - Jura, France	20
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A classic French semi-hard cow's cheese. This comte is selected each year by Maker & Monger for its sweet, fruity flavour with a nutty cashew butter finish.

Cremeux des Citeaux - Burgundy, France	20
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Pasturised cows milk triple cream brie made by blending full fat cows milk and creme fraiche during the cheese making process resulting in a beautiful soft centre that has a tangy fresh cream taste. Rounded off with a bright white mould with an earth mushroom aroma.

All three cheeses	56
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