

**P R I X F I X E L U N C H**

**M E N U**  
**\$ 6 5 P P**



**E N T R E E**

Bass strait Scallops, sauce mariniere, serrano ham, chive

Hibachi-grilled Wagyu intercostals, pastrami brine, sauerkraut

Zucchini blossoms, Meredith goats curd, chive ravigote

**M A I N**

Western Australian black Marron tortellini, bisque beurre blanc,  
finger lime

Moorabool Valley Duck confit, butter bean, mustard leaf, white  
kampot pepper

Riverine striploin MB3+, potato pave, bone marrow bearnaise

**D E S S E R T A D D \$ 1 5 P P**

Valrhona Amatika white chocolate mousse, kirsch cream, cacao nib  
soil, cherry sorbet

Crema Catalana, orange, cinnamon, spiced fig ice cream

**W I N E**

2024 Latta 'Granite' Riesling, Bendigo, VIC

2024 Sassolino Pinot grigio, Friuli, IT

2024 Gioiello 'Running Creek' Pinot Noir, Upper Goulburn, VIC

2023 Poggiotondo Chianti, Tuscany, IT