

## MENU

Appellation oyster, condiments	each....5.0
Potato cakes, saltbush, yuzu kosho mayo (v)	14.0
Tuna, smoked ponzu, wasabi	22.0
Vietnamese raw beef, caviar, leaves (gf) 🍴	20.0
Barnsley lamb chop 'crying tiger' style (gf) 🍴🍴🍴	23.0
Korean fried chicken, kimchi spice, ssamjang (gf) 🍴	18.0

Salt & pepper tofu, sugar snaps, sesame, charred snake bean salad (vg, gf)	16.0/24.0
500g Portarlington mussels, sour curry, roti 🍴	27.0
Ash baked eggplant, Calabrian XO, enoki mushrooms (gf) 🍴🍴	23.0
'Typhoon Shelter' king prawns	30.0/44.0
1.2kg Great Ocean road duck, fermented rice pancakes, accompaniments (serves 2-6)	85.0

Young cauliflower, miso, sesame (v, gf)	24.0
Claypot rice, wild & cultivated mushrooms, warrigal greens (v)	32.0
+ Chicken	10.0
+ Smoked mussels	12.0
+ Mud crab	25.0
+ Abalone	18.0
Fish pie: Kingfish, house smoked salmon, Crystal Bay prawns, sorrel	32.0
Tasmanian black pepper mud crab (limited availability)	MP
Coal fired or steamed fish, native curry, glutinous rice (gf)	MP
Smoked beef short rib (280g), quince, kombu	39.0
Fries, smoked garlic kewpie (v, gf)	9.0
Somerset farm mixed leaves (v)	10.0
Salt & vinegar onion rings (v)	10.0
Chinese broccoli, whipped cashew, black garlic (vg, gf)	11.0/18.0

Young coconut ice cream (v, gf)	per scoop....5.0
Native plum sorbet (vg, gf)	per scoop....6.0
Dark chocolate & peanut tart, salted caramel	14.0
Toasted rice pavlova, banana cream, seasonal fruit (gf)	15.0
Cheese, fermented honeycomb, mustard seeds, pickle, rye cracker	16.0

### BAXTER BANQUET \$50 PH

CHEFS SELECTION TO SHARE  
Full table required

### PRE-ORDER

LIVE CRUSTACEANS,  
WHOLE FISH + SUCKLING PIG  
Ask our staff today

Unfortunately we cannot split bills

(v) vegetarian (gf) gluten friendly (vg) vegan

## BAR MENU

Natural oyster	each...5.0
Hot & sour chicken stick (gf) 🍴	each...6.0
Potato cakes, yuzu kosho mayo (v)	14.0
Korean fried chicken, kimchi (gf) 🍴	18.0
Cheese, honey, crackers (v)	16.0
Tuna & wasabi	22.0
'Animal style' beef burger (200g)	18.0
Fish & chips, condiments	27.0
Fish & prawn pie	32.0
Pepper steak (200g), mixed leaves (gf)	34.0
Fries, smoked garlic kewpie (v, gf)	9.0
Mixed leaves salad (v)	10.0
Salt & vinegar onion rings (v)	10.0
Chinese broccoli, cashew (vg, gf)	11.0

## WINES BY THE GLASS

Ca di Alte Prosecco DOC Veneto, IT	10.0
Chandon NV Blanc de Blanc Yarra Valley, VIC	12.0
The Lane 'Lois' Brut Rosé Sparkling Adelaide Hills, SA	12.0
Veuve Cliquot Brut Reims, FR	25.0
Post Card Pinot Grigio King Valley, VIC	10.0
The Pass Sauvignon Blanc Marlborough, NZ	10.5
Pacha Mama Riesling Alpine Valleys & Central Victoria, VIC	11.0
Cape Mentelle 'Brooks' Chardonnay Margaret River, WA	12.0
Even Keel Rosé Mornington Peninsula, VIC	11.0
Fossette Pinot Noir Yarra Valley, VIC	10.5
Maverick Cabernet Sauvignon Barossa & Eden Valleys, SA	12.0
Sally's Paddock 'Sasha' Shiraz Grampians, VIC	12.0

## TAP BEER

SCHOONERS / PINTS

Brewery Fresh Carlton Draught (Unpasteurised) Abbotsford, VIC	9.5/13.0
4 Pines Pale Ale Manly, NSW	10/13.5
Pirate Life IPA (Mid Strength) Adelaide, SA	10/13.5
Wild Yak Pacific Ale Port Melbourne, VIC	10/13.5
Seasonal Tap (see beverage specials)	

ASK OUR STAFF FOR FULL BEVERAGE LIST

### HAPPY HOUR SPECIAL

Wednesday to Friday 5pm - 7pm

\$3 Appellation oysters, \$6 Corona, house wines and sparkling

not available public holidays

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