

## SNACKS

Appellation oyster, condiments	each....5.0
Pork & prawn sesame fry bread	10.0
Potato cakes, saltbush, yuzu kosho mayo (v)	14.0
Tuna, smoked ponzu, wasabi	19.0
Raw beef, bottarga, cultured cream, leaves (gf)	17.0
Fried chicken, kimchi spice, ssamjang (gf) 🍴	18.0

## STARTERS & VEGETABLES

Salt & pepper tofu, sugar snaps, sesame, charred snake bean salad (vg, gf)	16.0
'Typhoon Shelter' style king prawns 🍴	29.0
Ash baked eggplant, Calabrian XO, enoki mushrooms (gf) 🍴🍴	19.0
Young cauliflower, miso, furikake (v, gf)	22.0
Barnsley lamb chop 'crying tiger' style (gf) 🍴🍴🍴	21.0
1.2kg Great Ocean Road duck, fermented rice pancakes, accompaniments (serves 2-4) (gf)	78.0
'Bang Bang' chicken, cucumber, peanut, sesame, cold noodle salad	25.0

## CLAYPOT RICE

All claypots served with: wild & cultivated mushrooms, warrigal greens (v)	29.0
+ Chicken	6.0
+ Smoked mussels	8.0
+ Abalone	12.0
+ Mud crab	20.0

## MEAT & SEAFOOD

Fish pie: line caught snapper, smoked kingfish, mussels, sorrel	32.0
Steamed fish, native curry, glutenous rice (gf)	MP
Tasmanian black pepper mud crab	MP
Our beef selection, cooked over coal - roasted bone marrow, pepper sauce, mixed leaves (gf)	
200g - Rump cap MBS 3+	35.0
300g - Scotch fillet MBS 3+	42.0
800g - Dry aged T-bone	98.0

## SIDES

Fries, smoked garlic kewpie (v, gf)	9.0
Somerset Farm mixed leaves (v)	9.0
Malt vinegar onion rings (v)	9.0
Steamed greens, garlic & ginger (vg, gf)	12.0

## TO FINISH

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 \$50ph**

CHEF'S SELECTION TO SHARE

Full table required

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

## BAR MENU

Natural oyster	each....5.0
Pork & prawn sesame fry bread	10.0
Potato cakes, yuzu kosho mayo (v)	14.0
Fried chicken, kimchi (gf) 🍴	18.0
Cheese, honey, crackers (v)	16.0
Tuna, wasabi, soy	19.0
'Animal style' beef burger (200g)	18.0
Fish & chips, condiments	27.0
Smoked fish, mussel pie	32.0
Pepper steak (200g), mixed leaves (gf)	35.0
Fries, smoked garlic kewpie (v, gf)	9.0
Mixed leaves salad (v)	9.0
Salt & vinegar onion rings (v)	9.0
Steamed greens, garlic & ginger (vg, gf)	12.0

## 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
Lana Moscato King Valley, VIC	10.5
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

### PRE-ORDER

LIVE CRUSTACEANS, WHOLE FISH & SUCKLING PIG

Ask our staff today

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

### HAPPY HOUR

WEDNESDAY TO FRIDAY 5PM - 7PM

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

Not available public holidays

Unfortunately we cannot split bills