

BEAST&CO

SMALL PLATES

BREAD & BUTTER

\$5pp

whipped butter, smoked salt,
V, VGO, GFO

DUCK CROQUETTE

\$9ea

aioli, house pickles, black sesame

MARINATED OLIVES

\$9

lemon, chilli, oregano, V, VG, GF

CHARCUTERIE PLATE

\$28

pork salami, mortadella, nduja,
smoked ham, grissini, GFO

CHARRED TOMATOES

\$19

white anchovies, capper berries,
lemon zest, crostini, VO, VGO, GF

MISO CABBAGE

\$22

black currants, hazelnuts, white beans,
lemon dressing, V, VG, GF

BAKED CAMEMBERT

\$24

confit garlic, honey, paprika, thyme,
berries, grilled bread, V, GFO

CEVICHE

\$29

market fish, cucumber, pickles,
spiced vinegar, dill, GF

CHICKEN LIVER PARFAIT

\$21

cognac, house pickles, crostini, GFO

BONE MARROW

\$24

marrow butter crust, parsley, onion
grilled bread, GFO

HAND-CUT BEEF TARTARE

\$29

wagyu MBS+9 eye round,
egg yolk sauce, garlic crostini, GFO

MAINS

ROASTED PUMPKIN

\$31

lentils, fennel, parsley, onion, dill,
garlic yoghurt, V, VGO, GF

HOUSE-MADE POTATO "NOKY"

\$36

goat's cheese, charred cabbage,
speck, caraway seeds, VO

VEAL SCHNITZEL (200g)

\$44

bacon, pea, butter, parmesan,
lemon

BARRAMUNDI

\$38

pea, edamame, mussels, butter,
fish broth, GF

PORK BELLY

\$39

confit carrots, hazelnuts, vermouth jus,
GF

DUCK BREAST

\$39

red cabbage, plum sauce,
black berries, jus, GF

FLANK STEAK

\$42

anchovy butter, confit garlic,
red wine jus, GF

SIDES

FRIES

\$12

garlic aioli

DUCK FAT POTATOES

\$16

ricotta, burnt leek, parsley

SEASONAL GREENS

\$14

roasted almonds, lemon dressing,
V, VG, GF

ROASTED PEPPERS

\$14

stracciatella, hazelnuts, chilli oil
V, GF

COCKTAILS

GODDESS OF PASSION \$20

Vodka, Passionfruit, Becherovka, Lemon, Whites

PEPPY PEAR \$21

Vodka, Pear, Amontillado, Bianco Vermouth, Akvavit, Lemon Myrtle, CO2

RED LIGHT RHUBARB \$21

Gin, Rhubarb, Calvados, Vermouth blend, CO2

PUNCHY APPLE \$21

Gin, Sour Apple, Muscat Wine, Jasmine tea, Amaro Montenegro, Lemon, Whey

ANGRY ANANAS \$21

Tequila, Pineapple, Green Chartreuse, Jalapeno, Cucumber, Orgeat, Lime

CAFÉ X PARADISI \$21

Tequila, Coffee Liqueur, Grapefruit, Cinnamon, Absinthe, Lime

SPIKED & SPICED \$20 *(hot)*

Spiced Rum, Cider, Orange, Ginger, Winter Spices

MALTED APRICOT \$22

Scotch Whisky, Apricot Brandy, Dry Sherry, Linden-Flower, Absinthe, Lemon

SMOKING DUCK \$23

Rye Whisky, Cognac, Duck Fat, Mead, Balsamic, Bitters, Oak Smoke

...or ask for your favourite classic

NON-ALC COCKTAIL

GROOVY SPRITZ \$16

Seedlip Grove 42, Blood Orange, Rhubarb, Soda

BEERS

PILSNER URQUELL | TAP

Lager | Czech Republic

300ml **\$11** | 500ml **\$14**

LIEBENWEISS | TAP

Wheat Beer | Germany

300ml **\$11** | 500ml **\$14**

WINE LIST | GLASS | BOTTLE

BUBBLES

NV BELLA MODELLA \$15 | \$71
Prosecco | DOC Veneto | Italy

2021 ENTRE VINYES *(Pet-Nat)* \$83
Xarel.lo, Muscat | Penedes | Spain

2022 NOISY RITUAL *(Pet-Nat)* \$86
Lambrusco Rosato | Mildura | VIC

ROSE & ORANGE

2021 DOMAINE DE CALA \$90
Grenache | Provence | France

2020 VIGNOBLES DES TROIS CHATEAUX \$14 | \$68
Grenache-Cinsault | Languedoc | France

2021 DUNE WINES *(orange & unfiltered)* \$16 | \$78
Chenin Blanc | McLaren Vale | SA

WHITE

2021 BELLA MODELLA \$14 | \$68
Pinot Grigio | DOC Veneto | Italy

2022 LETHBRIDGE \$80
Pinot Gris | Geelong | VIC

2020 ZILLINGER - NEULAND \$92
Gruner Veltliner | Ebenthal | Austria

2021 VINO VOLTA \$89
Chenin Blanc | Swan Valley | WA

2019 CINGILIA \$116
Pecorino | Abruzzo | Italy

2021 MAIN DIVIDE \$15 | \$73
Sauv. Blanc | North Canterbury | NZ

2022 LEEUWIN ESTATE \$16 | \$78
Riesling | Margaret River | WA

2021 JuWel \$93
Riesling | Rheinhessen | Germany

2018 GÖNC \$80
Yellow Muscat | Podravje | Slovenia

2019 LeBon \$15 | \$73
Chardonnay | Yarra Valley | VIC

2020 AUVIGUE | Macon-Villages \$119
Chardonnay | Burgundy | France

RED

2021 SKIP JACK \$16 | \$78
Pinot Noir | Marlborough | NZ

2018 DOMAINE JEANNIN NALTET \$176
Pinot Noir | Burgundy | France

2021 JEAN-PAUL et CHARLY THEVENET \$135
Gamay | Beaujolais | France

2020 FELICETTE \$15 | \$73
Grenache | Languedoc-Roussillon | France

2021 RENATO CORINO \$93
Barbera d'Alba | Barolo | Italy

2020 MARETTI \$98
Langhe Nebbiolo | Piedmont | Italy

2020 BRAVE SOULS \$17 | \$83
Shiraz | Barossa Valley | SA

2022 BEN HAINES \$96
Syrah | Yarra Valley | VIC

2021 BODEGA SANTA JULIA \$17 | \$83
Malbec | Mendoza | Argentina

2020 PARKER ESTATE \$18 | \$88
Cabernet Sauvignon | Coonawarra | SA

2020 LIMNOS WINES *(dessert wine)* \$17 | \$83
Muscat | Aegean Islands | Greece

All wines and vintages are subject to availability.

10% staff gratuity for groups of 8+ | 10% surcharge on Sunday & Public Holidays.

Credit cards surcharge: Mastercard, Visa, Amex 1.5% / Debit cards 1.1% / EFTPOS 0.2%