FERN

BAR & DINING

BREAK BREAD

FERN FOCACCIA
House made, blistered over fire. There to share. (V)
10

MORTADELLA SKEWER **15**
salsa verde, chargrilled lemon (GF, DF)

WARM MARINATED OLIVES **9**
rosemary, fennel seeds, orange & chilli (GF, DF, VG)

STRACCIATELLA **8**
fresh cheese originating from Apulia Italy (GF, V)

PEPERONATA **8**
Sicilian slow braised, bell peppers, tomato, onion (GF, DF, VG)

MARINATED ARTICHOKES **10**
poached in olive oil (GF, DF, VG)

MANZANILLA OLIVE DIP **9**
Manzanilla olives, cream cheese, lemon & parsley (GF, V)

ANCHOVIES **8**
lemon oil (GF, DF, A)

PASS IT AROUND

SESAME PRAWN TOAST **16**
black & white sesame, Yarra Valley salmon caviar, gochujang aioli (DF, A)

TUNA CRUDO **24**
tomato consommé, avocado purée, herbs (GF, DF, A)

VEGETABLE TART **18**
whipped ricotta, lemon, chilli, flat leaf parsley (GF, V)

OYSTERS (3 / 6 / 9) **18 / 36 / 54**
freshly shucked, mignonette, chargrilled lemon (GF, DF, A)

CHARGRILLED OCTOPUS **26**
chorizo oil, smashed chickpeas (GF, DF, A)

HALF SHELL SCALLOPS **24**
grilled, Nduja butter, pangrattato (A)

LANEWAY BOARD **36**
salumi, cheese, chicken liver parfait, house pickles

BEYOND THE GRILL

DRY-AGED AYLESBURY DUCK **46**
duck leg croquette, honey, orange & star anise (DF)

MARKET FISH **46**
green pea purée, mushrooms, mussel escabeche (GF, A)

GRILLED ASPARGUS **28**
poached duck egg, black olive butter, aioli, garlic pangrattato (V)

RIGATONI **30**
confit tomato, olives, lemon, chilli & stracciatella (V)

FERN

BAR & DINING

THE GRILL

All served with house cut herb salted fries

DRY-AGED RIBEYE **80**
400g, dry-aged 21 days - 42 days. Gippsland, Vic (GF, DF)

WAGYU SCOTCH FILLET **90**
MB 8-9 Black Opal , 220g, North East Vic (GF, DF)

BRINED ½ HAZELDENE CHICKEN **46**
salsa verde (GF, DF)

DRY-AGED BEEF TENDERLOIN **48**
180g Gippsland 21 days (GF, DF)

WHOLE JUMBO PRAWNS **52**
chargrilled, brushed with chilli oil (GF, DF, A)

FERN STEAK FRITES

MB 4 Little Joe aged porterhouse, Fern No 1 sauce, house cut herb salted fries (GF, DF)

52

BUTCHER'S CUT

please ask your wait staff for today's cut (GF, DF)

MP

SAUCES FOR STEAKS · FERN NO 1 · PEPPERCORN · RED WINE JUS · MUSHROOM

ON THE SIDE

HOUSE CUT FRIES **12**
herb salt (GF, DF, VG)

GRILLED BROCCOLINI **14**
garlic, almonds, shallots (GF, DF, V)

CAESAR SALAD, FERN'S WAY **12**
cos, caesar dressing garlic pangrattato (DF, V)

MIXED LEAF SALAD **12**
Alto merlot dressing (GF, DF, VG)

POTATO FONDANT **14**
Café de Paris butter (GF, V)

ONE LAST THING

GRATIN OF BERRIES **20**
prosecco sabayon, raspberry gelato (GF, DF)

DARK CHOCOLATE MOUSSE **22**
callebaut, broken cannoli

CARAMELISED WHITE CHOCOLATE **20**
poached rhubarb, crème fraîche, chocolate soil

FERN'S SORBET **20**
ask your host for today's flavour (GF, VG)

AUSTRALIAN CHEESE **32**
Shepherd's Whey Farmhouse Brie, Mount Shadwell Organic Tomme, Shepherd's Whey Farmhouse Blue, quince

CHEF'S TASTING MENU

Six courses to share, our kitchen team's favourite dishes. Whole table, minimum two guests.

120 PP

GF gluten free · DF dairy free · V vegetarian · VG vegan · VGO vegan option · A Australian · I imported seafood
Please advise staff of any allergies or dietary requirements. Most dishes can be adapted on request.

NON ALCOHOLIC

COCONUT BUTTERFLY PEA CLOUD 14
coconut water, cream, vanilla

GINGER BREW TEA 14
tea infusion, ginger ale, blood orange syrup

TWILIGHT BLOSSOM 14
apple, raspberry, elderflower, lemon, soda water

SOFT DRINKS

Coca Cola	6
Coke No Sugar	6
Fanta	6
Sprite	6
Dry Ginger Ale	6
Soda Water	6
Tonic Water	6
Fever-Tree Tonic	8
Lemon Lime Bitters	9



FERN

BAR & DINING

DRINKS LIST
&
A LITTLE SOMETHING



A LITTLE SOMETHING

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salsa verde, chargrilled lemon

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fresh cheese originating from Apulia, Italy

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Manzanilla olives, cream cheese, lemon & parsley

ANCHOVIES **8**
lemon oil



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black & white sesame, Yarra Valley salmon caviar, gochujang aioli

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freshly shucked, mignonette, chargrilled lemon

CHARGRILLED OCTOPUS **26**
smoky chorizo oil, smashed chickpeas

HALF SHELL SCALLOPS **24**
grilled, Nduja butter, pangrattato

LANEWAY BOARD **36**
Mr Cannubi salumi, cheese, chicken liver parfait, house pickles

SPIRITS

VODKA

Absolut Vodka	15
Grain Shaker	16
Vansetter Cucumber & Mint	15
Grey Goose	16

GIN

Constable Proudfoot	12
Little Miss Yoko	16
Four Pillars Rare Dry	13
Hendricks	14
Tanqueray 10	16

TEQUILLA

Olmeca Tequila	12
Patron Silver	15
Patron Anejo	16
Olmeca Altos Plata	15
Olmeca Altos Reposado	16

RUM

Bundaberg	12
Angostura 1919	16
Bacardi Blanco	14
Bacardi Spiced	15



BOURBON

Jim Beam	12
Wild Turkey	16
Makers Mark	15
Woodford Reserve	16

WHISKEY

Little Lon Single Malt	15
Monkey Shoulder	15
Bushmill Malt 10 YO	15
Ardbeg Single Malt	16
Talisker Malt 10 YO	16
Starward Nova Single Malt	16
Starward Fortis	19
Johnnie Walker Black 12 YO	15
Johnnie Walker Blue Label	29
Jameson	17
Chivas Regal 18 YO	19
Glenfiddich 18 YO	21
Glenlivet 18 YO	21
Oban Malt 14 YO	21
Balvenie 14 YO	28
Canadian Club 12 YO	15

LIQUOR

Aperol	12
Campari	12
Kahlua	14
Baileys	14
Midori	12
Cointreau	12
Frangelico	12
Drambuie	14
Little Lon Absinthe	15

BEER & CIDER

ON TAP			
Peroni Nastro Azzuro	10	14	18
Stone & Wood Pacific Ale	10	14	18
James Squire 150 Lashes Pale Ale	10	14	18
Little Creatures Hazy IPA	10	14	18
Kirin Ichiban	10	14	18
Heineken	10	14	18

FROM THE BOTTLE	
Carlton Draught, 375ml	11
Corona Extra, 355ml	12
Asahi Super Dry, 330ml	11
Stella Artois, 330ml	12
Little Creatures Pale Ale, 330ml	12
Guinness Draught Stout, 470ml	11
White Rabbit Dark Ale, 330ml	11
Coopers Pale Ale, 375ml	12
Five Seeds Apple Cider	11
James Squire Ginger Beer	11

NON ALCOHOLIC	
James Squire Zero, 330ml	9



SIGNATURE COCKTAILS

Our signature cocktails have been developed in collaboration with Little Lon Distilling Co. inspired by the characters

Night Jasmine **24**
Ginger Mick Gin, Jasmine Butterfly Pea Cordial, elderflower, dry vermouth, bitters, lemon

Yoko Sunset **24**
Miss Yoko Gin, Malibu, Cointreau, coconut water, honey, cranberry, lemon

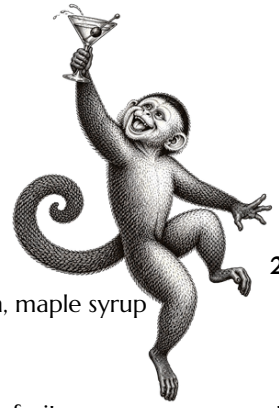
Curious Monkey **24**
Proudfoot Gin, Blue Curacao, passionfruit, pineapple, honey, lemon, soda water

Midnight Ritual **28**
Orange Cane Rum, Licor 43, espresso, chocolate liqueur, simple syrup

Lychee Reverie **26**
Miss Yoko Gin, lychee liqueur, Yuzu, Vanilla, lemon, Wonderfoam

Coco Fashioned **28**
Cane Rum, Angostura bitters, simple syrup, coconut water

Fern-Tini **26**
Miss Yoko Gin, Lillet Blanc, dry vermouth



Negroni **24**
Miss Yoko Gin, Campari, sweet vermouth

Charred Apricot Sour **28**
Little Lon Aged Rum, charred apricot, brandy, lemon, maple syrup

G&R **26**
Little Lon Giger Mick Gin, Lillet Blanc, Campari, grapefruit, rose syrup, rose water

WINE

BUBBLES

Emily by Redbank Prosecco	King Valley, VIC	15	75
G.H. Mumm Cordon Rouge Brut	Champagne, France	42	220
Clover Hill Pyrenees Cuvee NV	Pyrenees, VIC	16	80
Tar & Roses Prosecco	King Valley, VIC		65
H Lanvin and Fils NV	Champagne, France	28	145
Roederer Collection NV	Champagne, France		288
Ruinart Blanc de Blancs	Champagne, France		686
Dom Perignon Vintage	Champagne, France		895



WHITES

Henschke Peggy's Hill Riesli	Eden Valley, SA	16	75
Stonier Chardonnay	Mornington Peninsula, VIC		90
Redbank Pinot Grigio	King Valley, VIC	15	70
2024 Kooyong Beurrot Pinot Gris	Mornington Peninsula, VIC		105
Kismet Moscato	Multi - Rigional, VIC	15	70
Motley Cru Sauvignon Blanc	King Valley, VIC		80
2024 Kooyong Estate Chardonnay	Mornington Peninsula, VIC		140
Sticks Chardonnay	Yarra Valley, VIC	15	70
Dog Point Sauvignon Blanc	Marlborough, NZ		90
2023 TarraWarra Estate Chardonnay	Yarra Valley, VIC		120
Redbank Sauvignon Blanc	King Valley, VIC	15	70
Giant Steps Applejack Chardonnay	Yarra Valley, VIC		165
2023 Brokenwood Indigo Vineyard Chardonnay	Hunter Valley, VIC		230
Dal Zotto Pinot Grigio	King Valley, VIC		85

WINE

ROSÉ

Rameau d'Or Provence Rosé	Provence, France	16	75
Giant Steps Yarra Valley Rosé	Yarra Valley, VIC		86

REDS

Giant Steps Pinot Noir	Yarra Valley, VIC	18	85
Giant Steps Syrah	Yarra Valley, VIC		90
2020 Tarra Warra K-Block Merlot	Yarra Valley, VIC		105
Redbank Shiraz	King Valley, VIC	15	70
Rising Gamay	Yarra Valley, VIC		85
Henschke Five Shillings Shiraz Blend	Barossa Valley, SA		100
Redbank Sangiovese	King Valley, VIC	15	70
Heathcote Estate Shiraz	Heathcote, VIC		120
Tar & Roses Heathcote Sangiovese	Heathcote, VIC		70
Sticks Cabernet Sauvignon	Yarra Valley, VIC		75
Shadowfax Minnow Grenache Mataro	Port Phillip, VIC		80
Yabby Lake Single Vineyard Pinot Noir	Mornington Peninsula, VIC		140
Two Cells Shiraz	Beechworth, VIC		77
2022 The Fifth Wave Grenache	Barossa Valley, SA		155
2023 Heathcote Winery Cravens Place Shiraz	Heathcote, VIC		80
2022 Yalumba 'The Signature' Cabernet Shiraz	Barossa Valley, SA		220

FORTIFIED

Yalumba Antique Muscat	Eden Valley, SA	15
Penfolds Father 10 yo Tawny Port	Multi-Region, SA	19

