
Small

Basil focaccia, confit tomato & garlic butter	15
Coal-baked Canadian scallop, Café de Paris	9
Natural oyster, mignonette granita	8
Grilled oyster, beef fat chimichurri	9
Smoked kohlrabi, cucumber, lime kosho, poppy seed cracker	18
Gin-cured ocean trout, preserved lemon aioli, smoked salmon caviar	20
Joselito Jamón Iberico	24
Wagyu flank tataki, soy wakame, wasabi cream	25

Medium

Local Burrata, market tomato, white balsamic, Kampot pepper	26
Crispy pork belly, spiced plum sauce, gremolata, crackling	24
Lamb ribs, sherry glaze, toasted seeds	26
Braised wagyu cheek, red wine jus, herb yoghurt, parsnip	27
Flame-grilled calamari, charred green onion, Osaka, coriander	26
Tuna, beetroot, horseradish, ponzu, aioli, squid ink cracker	27
Charred octopus' skewer, jamon crumb, smoked onion aioli	27
Glazed king oyster mushroom skewer, gochujang aioli, pangrattato	24

Large

Wagyu short rib, soft herb salad, thyme & truffle dauphinoise, jus	46
Queensland grey pumpkin risotto, goats cheese, smoked oil, seeds	38
Fried potato gnocchi, sausage ragout, spinach, cream, smoked cheddar	44
Rack of lamb, creamed leek, peas, bacon, confit potato, mint jus	82
Split king prawns, grilled zucchini, XO butter, burnt lemon	68



Sides

All sides 13 / Chef's tasting sides 19

Dill baby kestrel potato, confit garlic, butter

Wedge salad, pepperberry ranch, hazelnut

Polish cucumber salad

Hand-cut fries, sage salt, smoked onion aioli

Thyme potato dauphinoise, truffle butter

Queensland grey pumpkin, goats' cheese, hot honey, toasted seeds

Market tomato, onion pickle, white balsamic, Kampot pepper

Wood-roasted carrot, honey tahini yoghurt, beef fat chimichurri

Accoutrements

Butters

Thyme & bone marrow

Garlic & parsley

Confit tomato

XO

Café de Paris

Truffle

Sauces

Horseradish cream

Beetroot horseradish

Beef fat chimichurri

Red wine jus

Peppercorn

Mushroom

Béarnaise

Pommery Mustards

Green peppercorn

Extra strong

Whole grain

Firemen's

Cognac

Additional accoutrements: Butter 4 / Sauces 5 / Pommery Mustards 3.5

Chef's Table

A bespoke 4-course tasting menu 115pp / with matching wines 190pp

Please note, we kindly request participation of the entire table

A surcharge of 15% applies on public holidays.



Sweet

Pistachio & white chocolate delice	18
Goat cheese panna cotta, raspberry, honey	18
Caramelised lemon tart, vanilla cream	18

Cheese

Selection of local & imported cheese, Lavosh, quince paste	28
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Tea and Coffee

Coffee	4.5
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Latte, Flat White, Cappuccino, Long Black, Long Macchiato,

Mocha

Hot drinks	4.5
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Hot Chocolate, Chai Latte

Tea	4.5
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English Breakfast, Green, Early Grey, Chamomille, Peppermint

Alternative milks	0.5
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Soy milk, Almond milk, Oat milk

Affogato	7
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Additional cost for added spirit



Sweet and Fortified Wines

2020	Hesketh <i>The Proposition</i> , Moscato <i>Limestone Coast, SA</i>	11
2020	Oakdene, Riesling <i>Bellarine Peninsula, VIC</i>	13
2018	Carmes de Rieussec <i>Sauternes, France</i>	16
	Sanchez Romante <i>N.P.U.</i> , Amontillado <i>Andalucia, Spain</i>	12
	Pennyweight, Muscat <i>Beechworth, VIC</i>	12
	Penfolds Grandfather Rare Tawny <i>Multi-Regional, SA</i>	22

Digestive and Amaro

	Le Pere Jules Pommeau de Normandie (17%) <i>Normandie, France</i>	15
	Averna (29%) <i>Italy</i>	11
	Montenegro (23%) <i>Italy</i>	11
	Boatrocker <i>Birrativo</i> (25%) <i>Victoria</i>	14



Cinder

Drinks

Signature Cocktails

The Australian	24
<i>Applewood Gin, lemon, lime, sugar, egg white, eucalyptus bitters</i>	
The Beekeeper	24
<i>Monkey Shoulder Whiskey, lemon, egg white, honey, eucalyptus bitters</i>	
The Bluestone	26
<i>Patrón Reposado Tequila, blue agave, cacao bitters</i>	
The French Artichoke	24
<i>Bombay Sapphire Gin, Cynar Amaro, Lillet Blanc, fennel bitters</i>	
The Flying Fox	24
<i>Grey Goose Vodka, Macadamia & Wattleseed Liqueur, espresso, salted caramel</i>	
The Melbournian	26
<i>Gospel Solera Rye Whiskey, Australian Amaro, Sweet Vermouth, tobacco bitters</i>	
The Original Cinder	24
<i>Jalapeño infused Patrón Silver Tequila, Orange Curaçao, lime</i>	
The Pavlovian Condition	24
<i>Bombay Sapphire Gin, Lillet Blanc, raspberry, lemon, egg white, passionfruit</i>	
The Peninsula	22
<i>Bacardi Carta Blanca Rum, pineapple, lime, coconut, Pinot Noir Float</i>	
The Terminalia	22
<i>Hendrick's Gin, St Germain Elderflower Liqueur, lime, Jasmine Tea</i>	

Classic cocktails available upon request



Australian Whisky

Starward Solera (43%) <i>Victoria, Single Malt</i>	17
100 Proof (50%) <i>Victoria, Single Malt</i>	20
Starward Nova (41%) <i>Victoria, Single Malt</i>	16
Starward Two Fold (40%) <i>Victoria, Single Malt</i>	14
The Gospel Solera Rye (42.5%) <i>Victoria, Rye</i>	15
The Gospel Straight Rye (45%) <i>Victoria, Rye</i>	15

Bourbon

Woodford Reserve <i>Kentucky, USA</i>	15
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Mocktails

The Designated Driver <i>Peach, Earl Grey Tea, lemon, orange</i>	16
The Placebo Effect <i>Jalapeño, pineapple, lime, coconut</i>	16
The Responsible Party <i>Pineapple, lime, blue agave, cacao bitters</i>	16
The Sober Expression <i>Passionfruit, lime, mint, soda</i>	16
The Teetotaller <i>Earl Grey Tea, lemon, egg white, lavender</i>	16

Non-Alcoholics

Plus & Minus Non-Alcoholic Pinot Grigio <i>Multi Regional, Australia, 24</i>	10/45
Plus & Minus Non-Alcoholic Pinot Noir <i>Multi Regional, Australia, 24</i>	10/45
Heaps Normal <i>XPA, Lager, 'Half Day' Hazy</i>	9.5
Heineken Zero	9.5
Bridge Road Brewers <i>Free Time</i> Pale Ale	9.5



Tap Beer & Cider

Schooner

Fitzroy Crisp Lager (4.3%) <i>Fitzroy, VIC</i>	12
Carlton Draught (4.6%) <i>Abbotsford, VIC</i>	14
Travla Lager (3.5%) <i>Derrimut, VIC</i>	13
Stomping Ground 'Gipps St' Pale Ale (5.2%) <i>Macedon Ranges, VIC</i>	14
Mountain Culture 'Scenic Route' Session Hazy (4%) <i>Emu Plains, NSW</i>	14
Stone & Wood Pacific Ale (4.4%) <i>Byron Bay, NSW</i>	13
Stone & Wood 'Green Coast' Crisp Lager (3.5%) <i>Byron Bay, NSW</i>	12
Little Creatures 'Pipsqueak' Apple Cider (5.2%) <i>Fremantle, WA</i>	14
Fixation IPA (6.4%) <i>Collingwood, VIC</i>	15
Guinness Stout (4.2%) <i>Dublin, IRE</i>	15

Japanese Whisky

Hakushu 12 Year Single Malt (43%) <i>Chubu, Japan</i>	30
Hibiki Harmony Distillers Reserve Blend (43%) <i>Chubu, Japan</i>	25
Yamazaki 12 Year Old Single Malt (43%) <i>Chubu, Japan</i>	39
Yamazaki Distillers Reserve Single Malt (43%) <i>Chubu, Japan</i>	20
Fuji Single Grain (46%) <i>Mount Fuji, Japan</i>	20
Fuji Single Malt (46%) <i>Mount Fuji, Japan</i>	22
Fuji Single Blended (43%) <i>Mount Fuji, Japan</i>	18.50

Pints & pots available on request. Ask our team about our rotating craft list.



Scotch Whisky

Monkey Shoulder (40%) <i>Speyside, Scotland</i>	12
Chivas Regal 18 Year Single Malt (40%) <i>Speyside, Scotland</i>	19
Talisker 10 Year Single Malt (45.8%) <i>Isle of Skye, Scotland</i>	14
Glenmorangie Quinta Ruban 14 Year (46%) <i>Highlands, Scotland</i>	19
Craigelachie Speyside 13 Year Single Malt (46%) <i>Speyside, Scotland</i>	17
Lagavulin 8 Year Old Single Malt (48%) <i>Islay, Scotland</i>	16
Lagavulin 16 Year Old Single Malt (43%) <i>Islay, Scotland</i>	35
Balvenie 12 Year DoubleWood Single Malt (40%) <i>Banfshire, Scotland</i>	17
Glenfiddich 12 Year Old Single Malt (40%) <i>Speyside, Scotland</i>	12
Glenfiddich 18 Year Single Malt (40%) <i>Highlands, Scotland</i>	27

Wine Specials

Five Vineyard
Sparkling Rose
Yarra Valley

13/69

Little Giant
Pinot Gris
Mount Benson

12/55

Five Vineyard
Reserve Shiraz
Plenty Region

26/127



Wines by the glass

Sparkling and Champagne

The Conversationalist, Prosecco 14
Derrimut, VIC, NV

Chandon, Brut 17
Multi-regional, VIC, NV

Moët & Chandon, *Imperial* Champagne 36
Multi-regional, France

White

Heggies Vineyard, *Estate* Riesling 13
Eden Valley, SA, 25

Galante, Pinot Grigio 14
Terre Siciliane IGT, Italy, 24

Maretti, Soave *Classico* 15
Veneti, Italy, 23

Whispering Clouds, Sauvignon Blanc 16
Marlborough, New Zealand, 24

Tarrawarra Estate, Chardonnay 16
Yarra Valley, VIC, 24

William Fevre Petit Chablis 27
Chablis, Burgundy, France, 24

Dessert and Fortified

Tread Softly, Moscato 55
Multi-regional, Australia, 24

Carmes de Rieussec (375ml) 83
Sauternes, France, 18

Oakdene, *Late Harvest* Riesling (375ml) 75
Bellarine Peninsula, VIC, 23

Sanchez Romante N.P.U. Amontillado 145
Andalucia, Spain, NV

Pennyweight, Muscat (375ml) 75
Beechworth, VIC, NV

Yalumba, *Antique* Tawny (375ml) 59
Rutherglen, VIC, NV



Red

Jim Barry McRae Wood, Shiraz <i>Clare Valley, SA, 22</i>	165
Jim Barry McRae Wood, Shiraz (375ml) <i>Clare Valley, SA, 21</i>	75
Jim Barry <i>The Armagh</i> , Shiraz <i>Clare Valley, SA, 17</i>	750
Penfolds <i>St Henri</i> , Shiraz <i>Various, SA, 19</i>	305
Bekkers, <i>Tome Volume 2</i> , Shiraz/Cabernet/ Grenache <i>McLaren Vale, SA, 22</i>	130
Little Giant, Cabernet Shiraz <i>Coonawarra, SA, 23</i>	55
Penfolds <i>Koonunga Hill</i> , Shiraz Cabernet <i>Barossa Valley, SA, 23</i>	69
Henschke <i>Hill of Grace</i> , Shiraz <i>Eden Valley, SA, 17</i>	1,750
Penfolds <i>RWT Bin 798</i> , Shiraz <i>Barossa Valley, SA, 20</i>	530
Kay Brothers <i>Basket Pressed</i> , Cabernet <i>McLaren Vale, SA, 22</i>	88
Lévrier <i>Anubis</i> , Cabernet Sauvignon <i>Barossa Valley, SA, 18</i>	103

Penfolds Premium Selection

Grange, South Australia, 2008	2,350
Grange, South Australia, 2010	2,750
Bin 95 Grange, South Australia, 2018	2,150
Grange, South Australia, 2019	1,500

Wines by the glass

Rosé

Adeline, Rosé <i>South of France, 24</i>	15
Minuty, Rosé <i>Cotes de Provence, France, 24</i>	16

Red

Payten and Jones, <i>Candid Red</i> Pinot Noir/Sangiovese (Chilled) <i>Yarra Valley, VIC, NV</i>	14
Five Vineyard, Pinot Noir <i>Plenty Region, VIC, 24</i>	16
Rocche Costamagna <i>Roccardo</i> , Nebbiolo <i>Langhe, Italy, 23</i>	25
Terrazas De Los Andes, Malbec <i>Mendoza, Argentina, 23</i>	19
Five Vineyard, Shiraz <i>Plenty Region, VIC, 23</i>	15
Kay Brothers <i>Basket Pressed</i> , Shiraz <i>McLaren Vale, SA, 22</i>	18
Little Giant, Cabernet Shiraz <i>Coonawarra, SA, 23</i>	12
Penfolds <i>Koonunga Hill</i> , Shiraz Cabernet <i>Barossa Valley, SA, 23</i>	15
Kay Brothers <i>Basket Pressed</i> , Cabernet <i>McLaren Vale, SA, 21</i>	18



Wines by the glass

Sweet and Fortified

Tread Softly, Moscato 12

Multi-regional, Australia, 24

Carmes de Rieussec 16

Sauternes, France, 18

Oakdene, *Late Harvest* Riesling 13

Bellarine Peninsula, VIC, 23

Sanchez Romante N.P.U. Amontillado 13

Andalucia, Spain, NV

Pennyweight, Muscat 14

Beechworth, VIC, NV

Yalumba, *Antique* Tawny 13

Rutherglen, VIC, NV

Red

Cantine di Ora, Valpolicella Ripasso 89

Veneto, Italy, 22

Castillo de Enguera Reserva, Tempranillo 69

Valencia, Spain, 18

Seghesio *Sonoma*, Zinfandel 170

California, America, 21

Terrazas De Los Andes, Malbec 93

Mendoza, Argentina, 23

Pezat, Bordeaux *Superieur* 95

Bordeaux, France, 22

Chaffey Bros, *La Résistance* Grenache/ Syrah/ Mourvèdre 58

Barossa Valley, SA, 23

Five Vineyard, Shiraz 72

Plenty Region, VIC, 23

Five Vineyard, *Reserve* Shiraz 127

Plenty Region, VIC, 22

Kay Brothers *Basket Pressed*, Shiraz 88

McLaren Vale, SA, 22

Lévrier *Argos*, Shiraz 125

Eden Valley, SA, 16

Cramer, Shiraz 97

Hunter Valley, NSW, 23

Little Giant *Old Vines*, 105 Year Shiraz 205

Barossa Valley, SA, 21



Rosé

Adeline, Rose 71
South of France, 24

Minuty, Rosé 79
Cotes de Provence, France, 24

Five Vineyards, Rosé 69
Plenty Region, VIC, 23

Red

Payten and Jones, *Candid Red* Pinot Noir/Sangiovese (Chilled) 64
Yarra Valley, VIC, NV

Five Vineyard, Pinot Noir 75
Plenty Region, VIC, 24

Payten and Jones, Pinot Noir 85
Yarra Valley, VIC, 24

Holm Oak, Pinot Noir 110
Tamar Valley, TAS, 24

Faiveley Les Montroziers 320
Nuits Saint Georges, Bourgogne, France, 22

Rocche Costamagna *Roccardo*, Nebbiolo 123
Langhe, Italy, 23

Paolo Scavino, Nebbiolo 140
Langhe DOC, Italy, 23

Casali del Barone, Barbera 66
Piemonte, Italy, 24

Maretti, Langhe Rosso 120
Piedmont, Italy, 22

Maretti, Barolo 170
Piedmont, Italy, 21

Sparkling and Champagne

The Conversationalist, Prosecco 79
Derrimut, VIC, NV

Chandon, Brut 89
Multi-regional, VIC, NV

Five Vineyards, Sparkling Rosé 69
Plenty Region, VIC, NV

Champagne Thienot x Penfolds *Rosé Champagne* 170
Multi-regional, France

Moët & Chandon, *Imperial* Champagne 239
Multi-regional, France



White

Heggies Vineyard, <i>Estate</i> Riesling <i>Eden Valley, SA, 25</i>	59
Penfolds <i>Cellar Reserve</i> , Riesling <i>Eden Valley, SA, 25</i>	95
Egon Müller, <i>Château Belá</i> Riesling <i>Belá Slovakia, 23</i>	116
San Salvatore Porconero, Falanghina <i>Campania, Italy, 21</i>	64
Maretti, Soave <i>Classico</i> <i>Veneti, Italy, 23</i>	72
Mar De Envero, Albarino <i>Rias Baixas, Spain, 23</i>	88
Payten and Jones, <i>Skin Contact</i> Pinot Gris <i>Yarra Valley, VIC, 25</i>	85
Little Giant, Pinot Gris <i>Mount Benson, SA, 25</i>	55
Galante, Pinot Grigio <i>Terre Siciliane IGT, Italy, 24</i>	67
Levrier Sorter, Pinot Gris <i>Eden Valley, SA, 21</i>	76
Whispering Clouds, Sauvignon Blanc <i>Marlborough, New Zealand, 24</i>	78
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand, 24</i>	144

White

Mount Mary Vineyard, Triolet <i>Yarra Valley, VIC, 17</i>	465
Château Chamboureau, Bonne Blanche <i>Anjou, Loire Valley, France, 22</i>	92
Tarrawarra Estate, Chardonnay <i>Yarra Valley, VIC, 24</i>	78
Penfolds <i>Koonunga Hill</i> , Chardonnay <i>Multi Regional, SA, 23</i>	75
Five Vineyards, <i>Reserve</i> Chardonnay <i>Plenty Region, VIC, 23</i>	127
Domaine Charton <i>Mercurey Clos de la Chiquette</i> , Blanc <i>Burgundy, France, 22</i>	140
William Fevre, Petit Chablis <i>Chablis, Burgundy, France, 24</i>	133
William Fevre, <i>Domaine</i> Chablis <i>Chablis, Burgundy, France, 22</i>	189

