

# RESTAURANT II · II · VI

*T&C*

Please inform your waitstaff of any dietary requirements. Debit transactions are free of charge. All other credit cards incur a 0.95% fee. AMEX credit card transactions incur a 2.50% fee. A 10% surcharge applies on weekends, and a 15% surcharge applies on all public holidays.



WIFI-Two2Sixguest

@ ii.ii.vi.aus



### Oysters

Lime Mignonette • Tosazu Jelly  
8ea 9ea  
gf,df add on df  
Caviar 15ea

### Caviar

Sturia Oscietra 15g • Kaviari Kristal 30g  
160 260  
Served with Traditional Condiments  
Crème Fraîche, Blinis, Chopped Chives, Lemon Wedges, Hard-Boiled Eggs

### Cold Meats

Truffle & Squid • Mayura Fullblood  
Ink Salami • Bresaola  
22 gf,df 28

### Amuse-Bouche

Mount Zero Olives 9ea gf,df

White Anchovies, Guindilla Peppers, Mount Zero  
Olives 8ea gf,df

Foie Gras, Crispy Sourdough, Fig Jam, Pickled  
Shimeji, Hazelnut 12ea

Caviar Tartlet, Horseradish, Crème Fraîche,  
Chives 23ea

### Entrée

Cast Iron Bread 12

Yellow Tail, Blood Orange, Soft Herbs,  
Seeded Mustard 31 gf,df

Blue Fin Tuna, Wasabi Mousse, Kohlrabi, Radish  
Espelette 32 gf

Abrolhos Island Scallops, Citrus Hollandaise,  
Herb Oil 31 gf

Westholme Eye Fillet alla Tonnato, Tuna Dressing,  
Capers, Shallots 33

Westholme M5 Steak Tartare, Capers, Yolk Crème,  
Chives, Brandy 33 df

Truffle Croquettes, Wild Mushroom, Black Garlic  
Aioli 28

### Butcher's Cuts

Dry Aged Vintage Angus Grass Fed Rib Eye Mb3 800g 240 gf,df

Collinson & Co Angus Grass Fed Scotch Mb3 400g 135 gf,df

Westholme Wagyu 360 Days Grain Fed Bone-In Striploin  
Mb4 600g 158 gf,df

Mayura Fullblood Wagyu 450 Days Grain Fed Signature  
Striploin Mb9+ 300g 270 gf,df

Mayura Fullblood Wagyu 450 Days Grain Fed Platinum  
Rump Mb7+ 400g 110 gf,df

### Sauces (5ea)

Peppercorn • Béarnaise • Truffle Jus  
gf gf gf,df

### Skewers (15ea)

Hazeldene Chicken Skewers, Bourbon Glaze, Puffed  
Amaranth gf,df

Pork Skewers, Spring Onion Dressing, Tarragon gf,df

Set Menus available – 3 courses 165pp/ 5 courses 210pp  
(Ask your waitstaff for more information)

Lunch Menu available Tuesday to Saturday – 12pm to 3pm  
from \$49pp (2 Courses)

### Mains

Southern Rock Lobster, Hazelnut & Olive Herb  
Butter Half/170 Full/315 gf

Glacier 51 Toothfish, Champagne Sauce,  
Sugar Snaps, Ikura 85 gf

Spatchcock, Dutch Carrots, Demi-Glace,  
Red Elk 58

Smoked Loddon Estate Duck Breast, Cipollini Onion,  
Prune Sauce, Celeriac, Watercress 66 gf

Ricotta Gnocchi, Wild Mushrooms, Pine Nuts,  
Porcini Powder 42 v

### Sides

Broccolini, Beurre Blanc, Bottarga 17 gf

Mixed Beets, Pumpkin, Dutch Carrots,  
Macademia 18 gf

Romaro Farm Green Salad, Olive Oil Dressing,  
Fennel 16 gf,df

Bone Marrow Pommes Purée 18 gf

Fries, Rosemary Salt, Wild Garlic Aioli 15 gf,df