



MERRICOTE

Port Phillip Scallop, Almond, Radish	'Snap, Crackle. Pop' Flax, Potato, Avruga	Chicken Liver Parfait, PX Jelly, Choux	Pork 'Bitterballen' Piccalilli
\$8.	\$3.	\$3.	\$4.
Warialda Bresaola, Horseradish	Snapper Rillettes, Capers, Lavosh	Air Dried Tuna 'Mojama', Ponzu	Great Ocean Duck Terrine, Sour Cherry
\$12.	\$10.	\$14.	\$16.
Fromage Blanc, Spring Vegetables, Black Olive	Heirloom Carrots, Macadamia, Smoked Yoghurt	Mushroom Custard, Otway Shiitake, Ginger, Wakame	Baked Celeriac, L'Artisan 'Le Rouge' Cheese Crumble
\$12.	\$14.	\$22.	\$31.
Ocean Trout Pastrami, Cultured Cream, Blood Orange	Smoked Skipton Eel, Braised Cos, Potato	Roasted Sea Bream, Beurre Noisette, Green Peppercorns	Hapuka , KohI Rabi, Fennel, Apple, Vanilla
\$12.	\$22.	\$30.	\$38.
Wallaby Tartare, Pickled Beetroot, Crème Fraiche	'Hey Ramen' Pork Jowl, Hay, Daikon, Quail Egg	Milawa Chicken, Preserved Lemon, Hazelnut	Flinders Island Lamb, Peas, Broadbeans, Lavender
\$18.	\$24.	\$33.	\$38.
Madeline's Baked To Order, Elderflower	'Dutch Mess' Rhubarb, Rosewater, Pashmak	Mangaro Noir 65% Chocolate, Tobacco, Whiskey Cream	Bomb Alaska for Two, Caramelized White Chocolate, Malt
\$4.	\$14.	\$16.	\$24.

\$14. Per Serve
\$39. For a Selection (3)

Please note not every
ingredient is listed on
the menu. Please
advise us of any
dietary requirements.

If you can't decide,
let us cook for you.
Five courses \$85 pp.
Wine match \$50