

'Ask not what you can do for your country. Ask what's for lunch.' – Orson Welles

LIGHT

Oyster served natural 4

Capocollo
(Italy, cured pork neck) 9.5

House cured duck prosciutto
(Victoria, breast) 14

Culatello prosciutto
(Italy, "The King of Prosciutto") 18

**All cured meats come with celeriac rémoulade & cornichons*

Chicken liver parfait, Madeira jelly, grapes, brioche 14

French onion soup, Gruyère cheese, crouton 16

Pickled beetroot, walnut, watercress, fiore di burrata, rapeseed oil 14

Healthy veg plate – broccolini, green beans, cherry tomato, cauliflower, golden raisins, puffed wild rice, soft boiled egg, feta 17

Celery hearts salad, pickled walnuts, hens egg, Persian fetta, pumpkin seeds, mache 18

Confit king salmon with ham hock, cured apples & lemon verbena 19

Lobster tail brioche roll, aioli, lemon celery dill, baby cos, 20

Rabbit terrine with piccalilli, cornichons & watercress 18

Botanical steak tartare, hen's egg, condiments 19

Botanical charcuterie board: terrine, cured meats, pickles, cheese, house black pudding, pork rilette 23

FULL

Croque Monsieur served with dressed leaves 14

Potato & thyme gnocchi, roots, swiss chard, aged pecorino, capers, burnt butter 25

Shaoxing poached chicken, roasted eggplant, peppers, spring onion, green tea soba noodles, lemon ginger dressing & crispy shallots 22

Flat head, picked spanner crab, potato écrasée, zucchini flowers & grapefruit hollandaise 36

Slow cooked 'Greenvale' pork neck, pork croquette, braised fennel, choucroute, apple, buttermilk 34

Twice cooked corn fed duck breast, crisp duck leg, glazed Belgium endive tart, medjool dates, green leaves 39

Roast free range chicken with garden peas, baby onions, porcini mushrooms, potato fondant & sauce Albufera 36

WOOD GRILL

Steak sandwich, tomato kasoundi, red onion jam, pea tendrils, comté cheese 21.5

250g Grass fed hanger steak: *Launceston, Tas.*
Grilled bone marrow, burnt onion puree, parsley caper salad, burgundy jus 34

250g Grass fed Wagyu rump steak: *Moondarra, Vic.*
Spinach, oxtail & black pudding parmentier with glazed radishes 39

SIDES

Honey roast parsnip, tahini, buffalo yoghurt, coriander, burnt cumin 12

Baked potato gratin, cream & Gruyère cheese 12

Green beans, rainbow chard, lemon oil, persillade 9.5

Broccoli, bacon, pine nuts, goats' cheese, chilli, garlic 9.5

Butter lettuce salad, shallot & Champagne vinaigrette 9

Wood BBQ bone marrow, garlic, parsley 10

Triple cooked chips 9

French fries 8

CHEESE 40g

Toggenburger Blumenkäse, 40g
Hard, unpasteurised cow's milk,
St Gallen, Switzerland 11

Queso Valdeon, 40g
Blue vein, cow & goats milk,
León, Spain 11

Vacherin Le Duc, 40g
Washed rind, cow's milk,
Franche-Comté, France 11

Tasting plate to share 28

DESSERT

Vanilla & pineapple crème brûlée, granola, taro crisp, peanut butter ice cream 16

Caramelised pear & frangipane tart, smoked pecans, beurre noisette, cider, maple & pecan ice cream 18

Cold chocolate fondant, yuzu cream, coffee sphere, chocolate tonka sorbet & caramelised white chocolate 18

'Textures of strawberry', swiss roll, bergamot gel, basil chartreuse ice cream 18

Bread & butter pudding, 'cerises en liqueur' ice cream & caramelised mandarin 14

Ice cream & sorbet selection 12

Petit fours 5

DESSERT WINE (100ml)

2013 P.Robert & B.Plageoles Muscadelle, Gaillac, France 13.5

NV Primitivo Quiles Moscatel, Costa Blanca, Spain 10

2012 D'Sas 'Pink Moscato' Moscato, Henty 10.5

FORTIFIED (60ml)

2011 Fletcher Nebbiolo 'Ratafia', Pyrenees 13.5

NV Warre's 'Warrior' Reserve Port Wine, Douro Portugal, 8