



"Our menu blends classical technique
with modern flavour pairings, showcasing the premium produce of the
Mornington Peninsula.
We've built close relationships with local suppliers—spending time with
them to understand not just where, but how their produce is grown."

Joshua Kraupner Taylor - Head Chef

Appellation oyster house mignonette 6.5
Scallop, nduja, goats cashmere Main Ridge 14
Glazed beef rib skewer, pickled fennel 12

Spring Progression

Crab stuffed **Morels**
fermented asparagus velouté,
watercress, salmon roe
2021 Paringa Estate Viognier



Hibachi Murray **Cod**
Smoked razor clams,
peas, capers, herbs
2024 Paringa Estate Chardonnay



Lamb back strap,
merguez stuffed zucchini flower,
sweet bread, cashmere, black garlic
2021 'The Paringa' Shiraz
2022 'LJM' Pinot Noir + 44
Torello leaves +16
Hawkes potato +14



Cuvee chocolate **Delice**,
feuillentine, hazelnut, muscat
Lustau - Pedro Ximenez 'San Emilio'

Spring - a la carte

appetiser

Appellation oyster, house mignonette 6.5
Scallop, nduja, goats cashmere Main Ridge 14
Glazed beef rib skewer, pickled fennel 12

entree

Zucchini tart, cashmere, black garlic 25
Chemen cured Tuna, ajo blanco, fried capers 30
Fried white bait, taramasalata, smoked kombu 22
Beef carpaccio, anchovy, pickled mushroom, watercress 28

main

Hibachi Murray cod, clams, new season peas 46
9+ Sher wagyu, white onion, pickled mustard seed jus 68
Woodfired beetroot, macadamia, dill 36

sides

Torello leaves 16
Hawkes farm potatoes, chicken fat, saltbush 14

dessert

Cuvee chocolate Delice, feuillentine, hazelnut, muscat 24
Lemon tart, crème fraiche 24
Four cheeses, crackers & condiments 40

* Wednesday–Friday Lunch only