

FROM THE KITCHEN

BAR BITES

Fresh Oysters served with lemon and Ponzu sauce	4
Smoked almonds	6
Transit chilli chips	12

SOMETHING SMALL

Tempura Lakes Entrance Bug tails, salt & vinegar sesame	8
Roasted cauliflower, caramelised miso, broccoli furikake	10
Candied pork, pickled papaya & red nam jim	12
Crispy turnip cakes, spring onion & ginger dipping sauce	13
Spicy lamb buns, Szechuan pickled cucumber	14
Greenvale Farm capocollo, crisp bread	15

SOMETHING LARGER

Kingfish, pickled daikon, ponzu jelly, shiso & toasted sesame	19
Warm soba noodles, scorched garlic stems, broad beans, enoki, kombu dashi	17
Willow Zen egg, pork & barley congee, snipped nori	17
OX tail & shitake ragu, capunti, red wine shallots, toasted almonds	22
Milk Fed Beef Brisket, mustard cream cheese, pickled onion, miso rye	23
Rare seared tuna, pickled ginger, mint, wasabi, shichimi pepper	24

SOMETHING EVEN LARGER

Pumpkin & almond tortellini, buttermilk puree, crispy sage	29
Crispy skin salmon, fennel, mussels, kimchi & shiitake broth	38
Roasted herb stuffed chicken, Jerusalem artichoke, brussel sprouts, madeira jus	38
Szechuan Duck, hot Vietnamese mint salad, 5 spice caramel	40

SOMETHING SWEET

Zokoko white chocolate cream, roasted ganache, blood orange sorbet	14
Warm poached pear, licorice crumb, chocolate cream, burnt butter ice cream	14
Yoghurt semifreddo, walnut dacquoise, cherry jam, cassis sorbet	13
Victorian sponge, almond crumble, olive sherbet, milk ice cream	12
Handmade sweet treats - 3 pieces	7

SOMETHING CHEESE

Woombye triple cream brie, waldorf salad, truffle honey	11
Yarra Valley black Savourine, pickled beets, walnuts	11
Shropshire blue, fig jam	11
Taxi's cheeseboard, miso rye bread, lavosh	30