

BANKSIA

WINE ROOM

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Feed Me Menu \$75pp (*whole tables only*)

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Marinated Blond Olives 8

La Boqueria Chorizo, white anchovy Gildas (2) 10

Basque Anchovy tin, baguette, caper butter 15

Saison venison and gin botanical salami, pickles, toast 24

*Beef "burger" croquette 7 ea

*Tiger prawn, feta, cucumber, pita toast 9 ea

Roasted Shark Bay scallop, blush plums, burnt citrus 10 ea

Stuffed piquillo pepper, eggplant, walnuts, fig 10 ea

Heirloom tomatoes, goats labneh, capers 22

*Beetroot carpaccio, garden leaves and flowers 15

*Charred broccolini, black garlic and chilli tofu butter 15

Mirror Dory fillet, aqua pazza, heirloom tomatoes 32

*Red wine slow braised beef short rib 30

Cos lettuce, fennel, walnuts, sherry mustard vinaigrette 13

Hand cut chips, house ketchup 12

Cheese, fig paste, almonds, fruit, toasted baguette

1 cheese 18 | 3 cheeses 36

Shadows of Blue | Tarago River Cheese | Gippsland

Mount Shadwell Alpine | Symons Organic Dairy | Mortlake

Silver Wattle soft lactic | Long Paddock | Castlemaine

Carrot cake, citrus glaze, salted caramel ice cream 10

Trio of ice cream 16

Petit Fours 12

Please inform your waiter of any allergies | Credit card surcharges apply

Sundays incur a 10% surcharge | Public holidays 15% surcharge