



**FRIDAY 20<sup>TH</sup> FEBRUARY 2026**

Nick Radish's with Warrnambool Butter	15
A Crisp Zucchini Flower Stuffed with Herby Quark, Tomato Salsa	15
Twice Baked Parmesan Soufflé, Beetroot	25
Tomato Salad, Onion, Capers, Vermouth	25
Duck Rilette, Toast, Peach Chutney	25
Duck Liver Parfait, Lavosh, Pickles	22
Seafood Plate: Smoked Eel, Blue Eye Gravlax, Pickled Mussels	30
Lillee's Potato Gnocchi, Roast Eggplant & Tomato, Tomato Salsa	42
Beef Daube, Potato Dauphinoise, Caraway Carrot	52
Mortlake Smoked Pork Chop, Lentils, Green beans	52
Roast Mirror Dory, Warrnambool Octopus Ragu, Cucumber Salad	48
Western District Lamb - Seared Backstrap, Braised Shoulder, Grilled Zucchini, Peas	60
Additional Side - Duck Fat Potatoes	12
Apricot & Brown Butter Tart, Autumn Berries, Schulz Cream	25
Chocolate Mousse, Honeycomb	25
L'Artisan Cheese – Extravagant A lush triple cream from French-inspired, organic Victorian makers. Buttery when young, gaining a refined picante character with age.	
Served with Seasonal Accompaniments: Merrijig Pear, Lavosh, Oatcakes, and Nuts.	25