

Food

Appellation oyster, lime vinaigrette	6 each
Baker Bleu sourdough, cultured butter	3 each
Pearl mushroom, potato, shallot, brik pastry	9 each
Anchovy, fried bread, ricotta, pickled cucumber	9 each
Abrolhos Island scallop tostada, spring onion yuzu kosho	12 each
Duck & pork croquette, prune vinegar	9 each
Mount Zero olives	8
Cured snapper, green lentil, pistachio, parsley	34
Calamari, mussels, peas, salsa verde, preserved lemon	36
Zucchini, summer gazpacho, goat curd, pinenuts	26
Stracciatella, pickled mushrooms, chive oil, potato focaccia	28
Capocollo	18
Trottole, yellow tomato, capsicum, basil, pecorino, chilli	34
Flathead, zucchini, mussels, tomato veloute	54
Western Plains pork neck, fennel, butter beans, dill	50
Half roast chicken, vadouvan, sauerkraut soubise, spring onion	54
Wagyu rump cap, grilled cos, butchers sauce	62
Green salad, honey, verjus dressing	12
Leeks, beurre blanc, pepita, laver	14
Fried potatoes, garlic, mustard	14
Daily menu	95

Carlton Wine Room

DESSERT

Vanilla cream, anise, amaro, cherries	16
Lemon olive oil cake, basil cream	18
Rum baba, creme diplomat (allow 20 minutes)	22
Chocolate truffle	4 each

CHEESE

Lynher Dairies Cheese Company 'Cornish Kern' - West Cornwall, England	20
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A modern British hard cheese made from cow's milk. Each wheel has been matured for 16 months resulting in a dense, fudgy texture and complex flavour profile that is intensely savoury with a slight caramel sweetness.

Marcel Petit 'Comte Reservation' - Jura, France	20
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A classic French semi-hard cow's cheese. This comte is exclusively selected each year by Maker & Monger for its sweet, fruity flavour with a nutty cashew butter finish.

Savuer du Marquis - Corsica, France	20
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A semi-soft sheep milk cheese from the French Mediterranean island of Corsica. Each wheel sports a herb crust across its pale ivory paste.

All three cheeses	56
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