



DINING ROOM & BAR

Main Menu



# SMALL

<b>Bread</b>	\$12
Sourdough garlic cob, Korean cream cheese, EVOO & Szechuan salt (v)	
<b>Edamame</b>	\$8
Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF, v)	
<b>Oysters (5)</b>	
Vietnamese style, shallots, ginger, chilli, sesame (GF, DF)	\$23
(Note: dressing & lemon served on the side)	
Kilpatrick, crunchy bacon, parmesan crumb (GF)	\$25
<b>Burrata</b>	\$19
Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (v, GF OPTION)	
<b>Roll-ups (2)</b>	\$19
Crispy duck, Szechuan pancakes, spring onion, cucumber, plum sriracha (DF)	
<b>Karaage Chicken</b>	\$16
Double fried boneless chicken, garlic, ginger, sake, mirin, soy, chilli mayo (GF OPTION)	
<b>Garlic Prawns (5)</b>	\$26
Pan fried Tiger prawns, charred garlic, lemon infused olive oil, gremolata, toasted sourdough (GF OPTION)	
<b>Scallop in the Shell (3)</b>	\$21
Seared scallop, potato cream, caper butter, parmesan crumbs	
<b>Spring Rolls (5)</b>	\$14
Tiger prawn cone rolls, lettuce, mint, nuoc cham (DF)	



# SMALL

## CARPACCIO

Salmon \$21

EVOO, citrus salsa verde, orange zest, capers (GF)

Tuna \$21

Toasted edamame, fried shallots, dehydrated olives,  
hazelnut vinaigrette (GF OPTION)

Beef \$21

Yuzu wasabi sauce, pickled onion, seaweed infused oil,  
micro herb (GF)

## TEMPURA (GF OPTION)

Calamari \$17

King prawn \$23

Seasonal vegetables (v) \$15

Lime aioli

## BAO BUNS (2)

Coriander, cucumber, chilli, carrot, green onion

Jackfruit, plum sauce (DF, v) \$15

Pulled pork, honey soy glaze \$17

Fried tiger prawn, yuzu aioli \$19

Crispy chicken, sriracha mayo \$16

Chef's Tasting Plate - one of each above \$30

Thai Beef Salad \$26

Black Angus eye fillet, mixed herb salad, cucumber, red chilli,  
pickled ginger, red onion, lime, toasted cashew (GF)



# SMALL

## DUMPLINGS (5)

**Pork** \$18

Szechuan mala oil, pork crackling, sesame, green onion

**Prawns** \$21

Tiger prawns, garlic cream, wakame salad,  
tobiko, crunchy wasabi peas

**Wagyu Beef** \$19

Shoyu ponzu, charred edamame kernels,  
togarashi & bonito furikake

**Mushroom** \$15

Soy mushroom sauce, vegan truffle mayo, enoki,  
pickled jalapeno, fried shallot, red chilli (DF, V)

## YAKITORI SKEWERS (2)

Served on Asian spring pancakes

**Beef** \$18

Angus beef, bbq marinade, jalapeno salsa, chive, garlic crunch  
(GF OPTION)

**Salmon** \$19

Cubed salmon, shaved apple, edamame, teriyaki, toasted sesame  
(GF OPTION)

**Chicken** \$17

Free range chicken, tare baste, crunchy tenkasu, micro herb,  
nanban sauce (GF OPTION, DF)

**Mushroom** \$12

Shiitake mushroom, mirin, sake, soy & lemon (GF OPTION, DF, V)

**Zucchini** \$11

Zucchini, simply teriyaki sauce (DF, V)



# MAIN

## Fish \$38

Atlantic salmon, sous vide pink centre, flame torched,  
tamarind glaze, cucumber & butter lettuce salad (GF, DF OPTION)

## Beef \$48

Filet Mignon premium 250g Angus eye fillet, smoked bacon,  
mashed potato, red wine jus (GF)

## Chicken Roulade \$38

Roulade of chicken, mushroom duxelle, panko,  
parmesan, seasonal vegetables

## Lamb \$42

Slow cooked lamb shoulder on the bone,  
salsa verde, duck fat potato, gravy (GF)

## Pork \$40

Crispy pork belly, roasted chat potato, dried chilli,  
spring onion, Singapore black pepper sauce

## Beef Lasagne \$36

Beef ragu alla bolognese, parmesan rosato, basil oil,  
toasted sourdough

## Vegetarian Lasagne \$34

Market vegetables, edamame kernels, vegan cheese,  
vegan bechamel (DF OPTION, V)



# SIDES

ENHANCE YOUR SHARE PLATE EXPERIENCE WITH YOUR SELECTION  
OF SIDES OR SELECT ANY **3** FOR **\$38**

**Potato** \$15

Fat potato, toasted rosemary, sea salt (GF, DF, VGN)

**House Salad** \$17

Cucumber, tomato, pickled red onion, butter lettuce, buttermilk  
dressing, grated fetta (GF, V)

**Broccoli & Zucchini** \$15

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

**Mash** \$16

Fine house-made Dutch potato mash, Grana Padano grate (GF)

**Fries** \$12

Russet fries, simply sea salt, truffle mayo (GF, DF, VGN)

**Japanese Fried Rice** \$18

Market vegetables, edamame kernels, sesame, fried egg, sake,  
wakame, vegan soy (GF, DF, V)



# SHARE

**Pork** \$89

Glazed pork hock, cucumber, green onion, chilli,  
plum sauce, Peking wraps (GF OPTION)

**Salmon** \$89

Atlantic salmon, sous vide pink centre, flame torched,  
tamarind glaze (GF, DF)

**Lamb** \$99

Slow cooked lamb shoulder on the bone, salsa verde,  
red wine gravy (GF)

ALL OUR SHARE PLATES COME WITH TWO OF YOUR FAVOURITE SIDES.  
PLEASE SELECT FROM OUR SIDES MENU.

When reviewing our menu, all items noted as GF, are made by our Chefs without adding gluten. However, the decision to consume a meal is the responsibility of the guest. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled within the kitchen.



# SWEET

## DESSERTS

Vanilla Cheesecake \$15

Compote, blueberries, caramel cream, praline crumb

Chocolate Fondant \$17

Clotted cream, fresh raspberries, chocolate shavings,  
vanilla ice cream, caramel

Chef's Cheeseboard \$19

St. Agur Blue, Farmhouse Cheddar, Yarra Valley Double Brie

Served with local Willow Vale honey, house made mustard fruits,  
Barossa bark crackers, wild pickled cucumbers (GF OPTION)

Sorbet \$12

Served with seasonal accompaniments

Ask your waiter for today's selection. (GF, DF, V)

## DESSERT COCKTAILS

Espresso Martini \$15

Ketel One vodka, Kahlua, fresh espresso

Chocolate Martini \$15

Vodka, chocolate syrup, Bailey's, chocolate liqueur

Irish Coffee \$15

Fresh coffee, Jameson Irish Whiskey, sugar, cream

Grasshopper \$15

Creme de menthe, creme de cacao, cream, chocolate shavings

Salted Caramel White Russian \$15

Vodka, Kahlua, cream, ice, caramel sauce, sea salt

The Affogato Experience \$25

Vanilla bean ice cream, Julius espresso, chocolate ganache,  
double cream, Frangelico, Mozart White Chocolate (DF OPTION)



# BANQUETS



MINIMUM TWO GUESTS  
WHOLE TABLE ONLY

## BANQUET 1

\$69PP

### Edamame

Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF,DF,V)

### Burrata

Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (V, GF OPTION)

### Chicken Bao Buns

Crispy chicken, sriracha mayo, coriander, cucumber, chilli, carrot, green onion

### Beef Yakitori

Angus beef, bbq marinade, jalapeno salsa, chive, garlic crunch (GF)

### Chicken Roulade

Roulade of chicken, mushroom duxelle, panko, parmesan, seasonal vegetables

### Broccolini & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

### Fries

Russet fries, simply sea salt, truffle mayo (GF, DF, VGN)

### Sorbet

Served with seasonal accompaniments

## BANQUET 2

\$79PP

### Edamame

Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF,DF,V)

### Pork Bao Buns

Pulled pork, honey soy glaze, coriander, cucumber, chilli, carrot, green onion

### Karaage Chicken

Double fried boneless chicken, garlic, ginger, sake, mirin, soy, chilli mayo

### Wagyu Beef Dumplings

Shoyu ponzu, charred edamame kernels, togarashi & bonito furikake

### Salmon Yakitori

Cubed salmon, shaved apple, edamame, teriyaki, toasted sesame (GF)

### Lamb

Slow cooked lamb shoulder on the bone, salsa verde, duck fat potato, gravy (GF)

### Broccolini & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

### Chocolate Fondant

Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel

MINIMUM TWO GUESTS  
WHOLE TABLE ONLY



# BANQUETS

## BANQUET 3

\$99PP

### Bread

Sourdough garlic cob, Korean cream  
cheese, EVOO & Szechuan salt (v)

### Oysters

Vietnamese style, shallots, ginger, chilli,  
sesame (GF, DF)

### Beef Carpaccio

Yuzu wasabi sauce, pickled onion, seaweed  
infused oil, micro herb (GF)

### Roll-ups

Crispy duck, Szechuan pancakes, spring  
onion, cucumber, plum sriracha (DF)

### Pork Dumplings

Szechuan mala oil, pork crackling, sesame,  
green onion

### Garlic Prawns

Pan fried Tiger prawns, charred garlic,  
lemon infused olive oil, gremolata, toasted  
sourdough (GF OPTION)

### Beef Filet Mignon

Filet Mignon premium 250g Angus eye  
fillet, smoked bacon, mashed potato, red  
wine jus (GF, DF)

### House Salad

Cucumber, tomato, pickled red onion,  
butter lettuce, buttermilk dressing, grated  
fetta (GF, v)

### CHOICE OF:

#### Chocolate Fondant

Clotted cream, fresh raspberries, chocolate  
shavings, vanilla ice cream, caramel

#### OR any Dessert Cocktail

Espresso Martini, Chocolate Martini,  
Irish Coffee, Grasshopper, Salted Caramel  
White Russian.

EXCL. Affogato Experience.

# BANQUETS



MINIMUM TWO GUESTS  
WHOLE TABLE ONLY

## BANQUET 4 VEGETARIAN

\$65PP

### Edamame

Flamed edamame, truffle oil, smoked  
garlic salt, Szechuan salt (GF, V)

### Burrata

Hand crafted burrata, confit cherry  
tomatoes, pickled capers, basil, vincotto,  
toasted sourdough, EVOO, Szechuan salt  
(V, GF OPTION)

### Jackfruit Bao Buns

Jackfruit, plum sauce, coriander, cucumber,  
chilli, carrot, green onion

### Mushroom Dumplings

Soy mushroom sauce, vegan truffle mayo,  
enoki, pickled jalapeno, fried shallot, red  
chilli (DF, V)

### Tempura Vegetables

Seasonal vegetables, lime aioli

### Vegetable Lasagne

Market vegetables, edamame kernels, vegan  
cheese, vegan bechamel (DF, V)

### Broccoli & Zucchini

EVOO, butter, sea salt, toasted almonds,  
lemon rind (GF, V)

### Sorbet

Served with seasonal accompaniments  
(GF, DF, V)

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GF = Gluten Free

DF = Dairy Free

V = Vegetarian

MINIMUM TWO GUESTS  
WHOLE TABLE ONLY



# BANQUETS

## BANQUET 5 SEAFOOD

\$120PP

### Edamame

Flamed edamame, truffle oil, smoked  
garlic salt, Szechuan salt (GF, V)

### Oysters

Vietnamese style, shallots, ginger, chilli,  
sesame (GF, DF)

### Salmon Carpaccio

EVOO, citrus salsa verde, orange zest,  
capers (GF)

### Scallop in the Shell

Seared scallop, potato cream, caper butter,  
parmesan crumbs

### Garlic Prawns

Pan fried Tiger prawns, charred garlic,  
lemon infused olive oil, gremolata, toasted  
sourdough (GF OPTION)

### Salmon

Atlantic salmon, sous vide pink centre,  
flame torched, tamarind glaze (GF, DF)

### Japanese Fried Rice

Market vegetables, edamame kernels,  
sesame, fried egg, sake, wakame, vegan soy  
(GF, DF, V)

### House Salad

Cucumber, tomato, pickled red onion,  
butter lettuce, buttermilk dressing, grated  
fetta (GF, V)

### CHOICE OF:

#### Chocolate Fondant

Clotted cream, fresh raspberries, chocolate  
shavings, vanilla ice cream, caramel

#### OR any Dessert Cocktail

Espresso Martini, Chocolate Martini,  
Irish Coffee, Grasshopper, Salted Caramel  
White Russian.

EXCL. Affogato Experience.

