

Audrey's

My grandmother Audrey was from the same era as when the old Conti was in its heyday.
She loved to cook and inspired me from a young age.

Audrey was warm and loving, and expressed this through the food she cooked for us growing up. I always remember plenty of midweek casseroles and Sunday roasts, and will never forget her signature dessert, 'Audrey's Vacherin' (inspired by her lolly jar).

For many people of her generation, fresh seafood was a luxury. She loved nothing more than treating herself to seafood on special occasions, so it's my pleasure to create and share this dining experience inspired by my memories of her.

Along with the beachside charm of The Continental, the touchstone for Audrey's has always been the sea, whether it's invoked in the sea-green marble of the bench tops, the views out to Port Phillip Bay, or the fresh local ingredients used throughout the menu.

SCOTT PICKETT



Audrey's

AUDREY'S SET MENU

\$170 PP

Sourdough, brown butter, crab oil



Coopers Island oyster, dill pickle

Diamond clam, shiitake XO

Whipped cod roe crumpet

Skull Island king prawn, guanciale



Corner Inlet snapper, broad bean, bonito, kohlrabi



Orzo of morton bay bug, mussel, saffron, fennel



Lakes Entrance rockling, tuna gribiche, pickled onion, caviar



Blackmore wagyu rump cap 9+, lobster, wild garlic (+40)



Watermelon, yoghurt, basil



Audrey's vacherin of mango, pear, lime & toasted rice



Comté 18 months, Roquefort, Shepards Whey, pickled fig (+32)



Passionfruit jelly

65% dark chocolate truffle

Apricot bon bon

Audrey's

A LA CARTE - SPRING

Audrey's 3-course choice 110

Wagyu 9+ rump cap +30

STARTER

Sourdough, brown butter, crab oil (2) 11

Coopers Island rock oyster, dill pickle 8

Diamond clam shiitake XO (2) 12

Whipped cod roe crumpet, faux bacon (2) 16

Skull Island king prawn, guanciale (2) 22

CAVIAR

Giaveri Beluga (Italy) bump 24 / 30g tin 240

Giaveri Oscietra (Italy) bump 18 / 30g tin 180

ENTREE

Corner Inlet snapper, broad bean, bonito, kohlrabi 30

Orzo of Morton Bay bug, mussel, saffron, fennel 32

BBQ leek, green olive, celery, basil, yoghurt 28

MAIN

Lakes Entrance rockling, tuna gribiche, pickled onion, caviar 40

Blackmore wagyu rump cap 9+ 200g, lobster, wild garlic 72

Rigatoni, shiitake, grana padano, truffle, shallot 42

Lamb scotch, roasted cauliflower, spring peas 38

SIDE

Hawkes Farm kipfler potatoes 16

Butter leaf salad 14

DESSERT

Audrey's vacherin of mango, pear, lime & toasted rice 25

Comté 18 month, Roquefort, Shepards Whey, pickled fig 32

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VEGETARIAN SET MENU

\$170PP

Sourdough, brown butter



Celeriac skewer, nori
Egg yolk, caper, crumpet

Potato dauphene



Beetroot, pickled enoki, puffed rice, crème fraîche



Orzo, saffron, fennel, chive



Slow roasted cabbage, horseradish, mustard, pickled onion



Watermelon, yoghurt, basil



Audrey's vacherin of mango, pear, lime & toasted rice



Comté 18 months, Roquefort, Shepards Whey, pickled fig (+32)



Passionfruit Jelly
65% dark chocolate truffle
Apricot bon bon

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AUDREY'S SPRING SUNDAYS

\$75PP

Rye Sourdough, brown butter, crab oil



Petuna Ocean Trout, lemon, dill



Lakes Entrance rockling, sauce gribiche, pickled onion

or

Roaring Forties lamb backstrap, asparagus, neck, pea



Loukoumades, Vivian's honey, cinnamon

TO DRINK

Jetty Road Brewery Pale Ale

or

Bella's Bellini

Please note that a 10% surcharge applies on Sunday