

BARLOW

SNACKS

- \$40** Oysters (6); natural with soy, yuzu and wasabi, baked florentine or kilpatrick (DF, GF)
- \$34** 1/2 shell scallops with salsa verde, lemon
- \$38** Lobster rolls, citrus crème fraiche, chives, brioche
- \$44** Prosciutto, fig, roquette, grana padano, house made grissini
- \$26** Truffle mushroom arancini, truffle pecorino, herb aioli (V)
- \$16** Salmon en croute, citrus crème fraiche, Yarra Valley slamon roe, rye crisp

SIDES

- \$12.5** Mac n cheese (V)
- \$14** Kipfler potatoes (GF, V)
- \$10** Conti salad (GF, V)

MAINS

FROM THE JOSPER WOOD GRILL

SERVED WITH CELERIAC REMOULADE, CHIMICHURRI AND MUSTARD

- \$55** Cape grim strip loin
 - \$55** Wagyu rump cap
 - \$55** Half lobster
 - \$55** Flinders select scotch fillet
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- \$MP** Oven baked market fish, sauce vierge
 - \$26** Chicken cotaletta, fennel coleslaw, lemon, mustard
 - \$34** Spinach, ricotta agnolotti, brown butter, sage

DESSERT

- \$15** Chocolate pudding, chocolate sauce, vanilla ice cream
- \$14** Triple cream brie, quince, muscatels, lavosh

(VG) - VEGAN. (DF) - DAIRY FREE. (GF) - GLUTEN FREE. (V) - VEGETARIAN

