

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, pumpkin miso

Coopers Island oyster, dill, cornichon
Tempura Coffin Bay oyster, chilli jam
Ocean trout gravlax, horseradish, mandarin
Whipped cod roe crumpet, faux bacon

Flinders Bluefin tuna tataki, ginger, lime, wasabi

Fraser Island spanner crab cannelloni, shiitake XO

Corner Inlet rock flathead, San Danielle prosciutto, squash, anchovy

David Blackmore wagyu rump cap 9+, red wine jus, pomme duchesse (+40)

Blood plum, crème fraîche, lemon balm

Cuvée blanc de caramel Paris-Brest, apple, pear, vanilla

Brillat-Savarin, sourdough, black fig, 515 honey (+25)

Passionfruit bonbon
Strawberry jelly
65% dark chocolate truffle

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STARTER

- Sourdough, brown butter, pumpkin miso (2) 11
- Coopers Island rock oyster, dill, cornichon 8
- Tempura Coffin Bay oyster, chilli jam 8
- Ocean trout gravlax, horseradish, mandarin 16
- Whipped cod roe crumpet, faux bacon (2) 16

CAVIAR

- Giaveri Beluga (Italy) bump 24 / 30g tin 240
- Giaveri Oscietra (Italy) bump 18 / 30g tin 180

ENTREE

- Flinders Bluefin tuna tataki, ginger, lime, wasabi 32
- Fraser Island spanner crab, cannelloni, shiitake XO 36
- Orzo of saffron, Skull Island prawns, shallot, lemon, capers 38

MAIN

- Corner Inlet rock flathead, San Danielle prosciutto, squash, anchovy 48
- David Blackmore wagyu rump cap 9+ 200g, red wine jus, pomme duchesse 75

SIDE

- Heirloom tomato salad, sauce vierge 16

DESSERT

- Cuvée blanc de caramel Paris-Brest, apple, pear, vanilla 25
- Brillat-Savarin, sourdough, black fig, 515 honey 25
- Petit fours 12

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VEGETARIAN SET MENU

\$170PP

Sourdough, brown butter, pumpkin miso



Heirloom tomato, quinoa cracker
Egg yolk, caper, crumpet
Kipfler potato, remoulade



Orzo, saffron, fennel, broad bean



Kohlrabi noodles, shiitake XO



BBQ cauliflower, sauce grenobloise



Blood plum, crème fraîche, lemon balm



Cuvée blanc de caramel Paris-Brest, apple, pear, vanilla



Brillat-Savarin, sourdough, black fig, 515 honey (+32)



Passionfruit bonbon
Strawberry jelly
65% dark chocolate truffle

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SUNDAY LUNCH

\$75 PP

Sourdough, brown butter, pumpkin miso



Ocean trout gravlax, crumpets, caper, shallot



Audrey's Fish Pie of rockling & king prawn

or

Cape Grim striploin 5+ 200g, red wine jus, onion rings



Lamington cake

TO DRINK

Kirin Japanese Lager

or

Bella's Bellini