

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

## SET MENU

\$170

Parker roll, brown butter, pumpkin miso

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Coopers island oyster, pepper mignonette  
Albrohos island scallop, ginger, lime  
Whipped cod roe crumpet, yarra valley salmon roe

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Fraser island spanner crab, egg custard, uni, white soy

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Mornington peninsula squid noodles, shiitake xo

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Pan seared line caught snapper, young fennel, caviar & native lime beurre blanc

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MBS 9+ wagyu striploin, truffle potato terrine, onion soubise, runner beans (+25)

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Queen garnet plum, crème fraîche, lemon balm

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Audreys vacherin of rhubarb, apple & ginger

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

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Passionfruit bonbon  
Strawberry jelly  
65% dark chocolate truffle

10% surcharge applies on Sundays  
15% surcharge applies on public holidays



# Audrey's

## VEGETARIAN SET MENU

\$150

Parker roll, brown butter, pumpkin miso



Faux oyster, mignonette  
Crumpet, smoked eggplant  
Young coconut, chilli jam



Squash bolognese, zucchini blossom



Kholrabi noodles, shitake xo



Celeriac fondant, young fennel, lime beurre blanc



Wild mushrooms, truffle potato terrine, onion soubise, runner beans (+25)



Queen Garnet plum, crème fraîche, lemon balm



Audreys vacherin of rhubarb, apple & ginger



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



Passionfruit bonbon  
Strawberry jelly  
65% dark chocolate truffle

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# Audrey's

## A LA CARTE MENU

### Snacks

- Parker roll, brown butter, pumpkin miso (2) 11
- Coopers island rock oyster, pepper mignonette 8
- Coopers island rock oyster, sturia vintage caviar 22
- Albrohos island scallop, ginger, lime 16
- Whipped cod roe crumpet, yarra valley salmon roe (2) 16
- Giaveri Beluga (italy) bump 24 / 30g tin 240
- Sturia Vintage (france) bump 15 / 15g tin 100 / 30g tin 200

### Entrée

- Fraser island spanner crab, egg custard, uni, white soy 38
- Prawn bolognese, hand-rolled cavatelli 38
- Mornington peninsula squid noodles, shiitake xo 34
- Tartare of wagyu beef, confit egg, tarragon mustard, grilled rye sourdough 36

### Mains

- Pan seared line caught snapper, young fennel, caviar & native lime beurre blanc 48
- MBS 9+ wagyu striploin, truffle potato terrine, onion soubise, runner beans 79
- Saltgrass lamb loin, celeriac, heirloom carrots, jus 52
- Brisbane valley quail, forest mushrooms, artichoke, jus gras 50

### Sides

- Butter lettuce, tarragon emulsion 15
- Roast hawkes farm potatoes 15
- Wood-roasted heirloom zucchini 15

### Desserts

- Audrey's vacherin of rhubarb, apple & ginger 25
- Brillat-Savarin, sourdough, black fig, 515 honey 25
- Petit fours 12

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