

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'.

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

Brioche, butter

Crumpet, cod roe, dill

Gougère, cauliflower, truffle pecorino

Mahi Mahi, avocado, black garlic

Kingfish, cucumber, apple, fennel, dil

Handmade macaroni, mushroom, pinenuts, parmesan

Murray cod, asparagus, scallop, cuttlefish, green almond

Rock melon, nasturtium

Audrey's vacherin, yuzu, blood orange, yellow kiwi

Craquelin choux

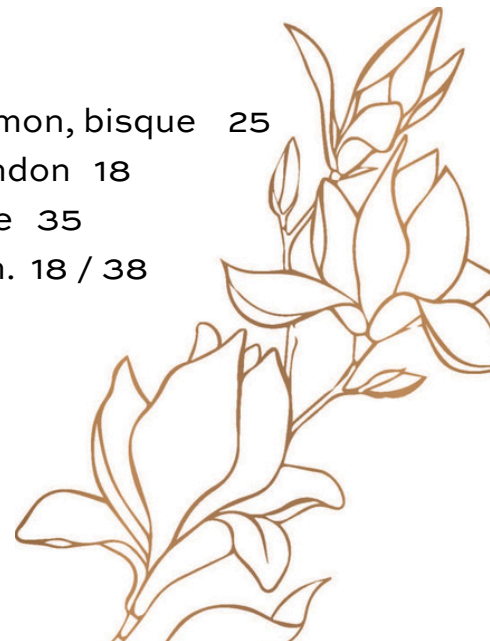
Supplements

Fraser island spanner crab, zucchini flower, basil, lemon, bisque 25

Wild venison, white anchovy, cocoa nibs, tendon 18

Wagyu short ribs, shiitake, wasabi, endive 35

Artisan cheese selection, condiments, lavosh. 18 / 38



Audrey's

VEGETARIAN SET MENU

\$150

Brioche, butter



Crumpet, crème fraîche, dill

Gougère, vegemite, Comté

Tomato, avocado, nori



Pasta, mushroom, pine nuts, parmesan



Sugarloaf cabbage, raspberry, hazelnut



Celeriac, wild fennel, tête de moine



Rock melon, nasturtium



Audrey's vacherin, rhubarb, apple, ginger



Craquelin choux



Audrey's

A LA CARTE

Hors d'oeuvre

- Aquatir premium caviar MP
- Oyster selection, red wine, shallot MP
- Brioche, butter 12
- Crumpet, cod roe, dill 8
- Ortiz anchovy, bone marrow 24

Entrées

- Wild venison tartare, celeriac, pear, walnut, tendon 36
- Kingfish, cucumber, apple, fennel, dill 32
- Fraser island spanner crab, zucchini flower, basil, lemon, bisque 38
- Handmade macaroni, mushroom, pinenut, parmesan 34

Mains

- Blue-eye cod, caviar, pumpkin, tarragon 58
- Murray cod, asparagus, cuttlefish, green almond 54
- Wagyu short ribs, shiitake, wasabi, endive 69

Sides

- Coral lettuce, radish, shallot, soft herbs 15
- Hawkes farm kipflers, rosemary, garlic 15

Desserts

- Audrey's vacherin, yuzu, blood orange, yellow kiwi 25
- Chocolate delice, vanilla, bergamot 25
- Madeleines, brown butter, compote, tonka bean chantilly 25
- Artisan cheese selection, condiments, lavosh 18 / 38

