

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, vegemite, Comté
Kingfish, avocado, nori



Handmade macaroni, mushroom, pine nuts, parmesan



Grouper, ravigote, caviar, parsley



Wagyu short ribs, shiitake, wasabi, endive



Rock melon, nasturtium



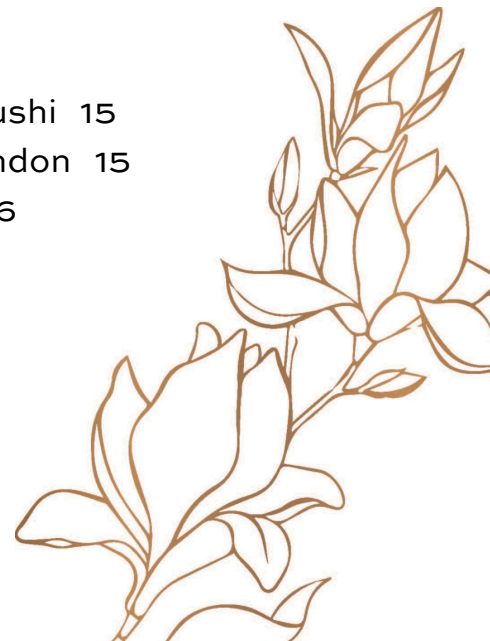
Audrey's vacherin, rhubarb, apple, ginger



Craquelin choux

Supplements

- Fraser island spanner crab, corn chawanmushi 15
- Wild venison, white anchovy, cocoa nibs, tendon 15
- Lobster, vermouth, scallop, caviar 56



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



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A LA CARTE

Aquatir premium caviar	Bump	10g tin
Sterlet	12	75
Caspian	14	90
Beluga	21	150

Hors d'oeuvre

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

Entrées

Wild venison, white anchovy, cocoa nibs, tendon	36
Kingfish, avocado, nori	32
Fraser island spanner crab, corn chawanmushi	38
Slipper lobster, xo, finger lime, sorrel	36
Handmade macaroni, mushroom, pinenut, parmesan	34

Mains

Blue-eye cod, caviar, pumpkin, tarragon	58
Grouper, ravigote, caviar, parsley	52
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, rhubarb, apple, ginger	25
Chocolate delice, vanilla, bergamot	25
Madeleines, brown butter, compote, tonka bean cream	25
Artisan cheese selection, condiments, lavosh	18 / 38