



Small

Toasted house made spelt sourdough - garlic /olive oil	5
Oysters: see specials	
Mussels, tomato, chilli, coriander (gf)	23
24-month house cured jamon, fennel oil, pickled radish (gf)	20
Pressed 'Great Ocean' duck, mandarin oil, anise myrtle, turnips, duck fat toast	15
Venison tartar, walnut puree, pickled allium (gf)	20
Smoked ricotta, beetroot, egg yolk, green peas (gf)	18
Fish ceviche, tiger milk, squid crisp, chilli, citrus (gf)	21

Angels Share

Seawater potatoes, cultured cream, seaweed salt (gf)	10
Brussel sprouts, preserved lemon (gf, v)	10
Spring salad greens (gf, v)	10
Cauliflower, miso butter, puffed rice (gf)	10



Lions Share

La Bimba Seafood Paella for 2 – seafood, Bomba rice, saffron, coriander (allow approx. 30mins) (gf)	79
‘Great Ocean’ duck, radicchio, glaze (gf)	40
Grass fed beef primal cuts of day Steak – salsa verde, mountain pepper, Apollo Bay seasalt (gf)	See Specials
True free-range pork, onion juice, braised onion (gf)	See Specials
MaLa lamb, kraut-chi, cabbage (gf)	See Specials
Eggplant, chickpea puree, grains, currants (v)	32
Fishes of the day many varieties of local whole fish, fillets of fish and shellfish that change daily	See Specials

After

Baked quince, yoghurt ice cream, orange almond cake, chocolate cream (gf)	15
Peanut parfait, speculaas, salted caramel	15
Meringue, citrus, cream, toasted almonds (gf)	15
Cheese, quince paste, lavosh	14