



Please note: a set menu is served for bookings of 6 or more guests. Contact us for more information.

Small

Oysters – shucked to order	See Specials
Mussels, garlic, manzanilla, chilli, parsley (gf)	25
House-cured guanciale, pickled grapes, cabbage (gf)	21
Beetroot, nectarine, satinwood vinaigrette (v, gf)	18
Venison tartar, horseradish, nasturtium, crème fraiche (gf)	21
Rye, garden peas, ricotta, egg yolk (v)	19
Fish ceviche, coriander oil, desert lime (gf)	22
Octopus, witlof, green peas, crayfish oil	23

Angels Share

Seawater potatoes, cultured cream, seaweed salt (gf)	12
Lettuce leaf, herbs, chives (v, gf)	12
Cauliflower, miso butter, puffed rice (gf)	12



Lions Share

La Bimba Seafood Paella for 2 – seafood, Bomba rice, saffron, coriander (allow approx. 30mins) (gf)	79
‘Great Ocean’ duck, carrot puree, desert lime (gf)	42
Grass fed beef primal cuts of day	See Specials
Steak – salsa verde, mountain pepper, Apollo Bay seasalt (gf)	
MaLa lamb, kraut-chi, cabbage (gf)	See Specials
Eggplant, chickpea puree, grains, currants (v)	34
Fishes of the day many varieties of local whole fish, fillets of fish and shellfish that change daily	See Specials

After

Cherry, strawberry gum marshmallow, quandong, desert lime	15
Apricot, yoghurt ice cream, almond crumble, honeycomb (gf)	15
Peanut ice cream, chocolate brownie, salted caramel, walnut	15
Cheese, quince paste, lavosh	14