

SAVE Kitchen

SHARED MENU

Oysters	4.5 ea
Kedgerree fritter, curried egg	7 ea
Pancetta, potato flat bread, green tomato	6.5 ea
Buxton trout, yuzu, roe	11
Coppo collo, brussel 'kraut', truffle	12
Beef tartare, macadamia, Jerusalem artichoke	16
Goats ricotta, celeriac, watercress, walnut	15
Carrots, sunflower, onion and cumin	12
Orecchiette, veal meatballs, broccoli, garlic, chili	23
Gnocchi, ragu of pork, tomato, parsley	25
Beef cheek, broth, noodles, Chinese vinegar	34
Chicken coq au vin, Classique garnish	33
Comte, mushroom crumpet and jam	9.5 ea
Mandarin trifle	10
Single origin chocolate mousse and sorbet	12

LET US FEED YOU – 4 COURSE SHARING MENU 65PP

DRINKS

COCKTAILS

Franco-Américain 16
– Lillet Blanc, Suze, Pernod, Soda

Edinburgh Calling 18
– Highland Park, Fino, Lemon

SPARKLING

2017 Vinea Marson Prosecco, Alpine Valleys, VIC 14

N.V. Jean Pernet 'Tradition', Mesnil-sur-Oger,
Champagne, France 22

WHITE

2015 Le Vin de Levin Sauvignon Blanc, Touraine, France 12

2017 Dönnhoff Riesling, Nahe, Germany 14

2018 Tarrington Vineyards Chardonnay, Henty, VIC 17

2015 Luis Pato 'Vinhas Velhas' Portugal 13

ROSÉ

2017 Whispering Angel 'The Palm', Grenache, Provence, France 12

RED

2017 Onnanon Pinot Noir, Mornington Peninsula, VIC 17

2015 Societa Agricola Rabasco 'Cancelli Rosso'
Montepulciano, Italy 16

2012 Suertes del Marqués 'La Solana' Listan Negro, Spain 15

2017 Jamsheed 'La Syrah', Yarra Valley, VIC 12
