

# ENTREE

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## FRESHLY SHUCKED OYSTERS | \$6ea

*natural  
mignonette & chives  
champagne emulsion & caviar*

## SCALLOPS | \$21

*sweetcorn, cauliflower, macadamia,  
beurre noisette snow gf*

## TUNA TARTARE | \$18

*capsicum, goat's curd, peach, lavosh gfa*

## FETA PANNA COTTA | \$19

*tomato consommé, fennel, celery, cucumber,  
green chilli, toasted pistachio, wafer v, gfa*

## BEEF CHEEK MANTI | \$20

*onion purée, black garlic,  
fried shallot, fior di latte*

## MUSHROOM MANTI | \$18

*mixed mushroom, onion purée,  
black garlic, fried shallots vg*



VICTORY ♦ LANE

*Ascot*

# MAINS

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## HOUSE MADE GNOCCHI | \$26

*champagne emulsion, spinach,  
pine nuts, parmesan tuile v*

## COAL-ROASTED EGGPLANT | \$26

*braided tomato, spring salad, tahini gf, vg*

## 250G WAGYU TRI-TIP | \$40

*MB6+, potato gratin, spring vegetables,  
parmesan custard, bordelaise gf*

## MARKET FISH | \$33

*leek, asparagus, peas, bonito &  
yuzu gel, persillade df, gf*

## 7 DAY DRY-AGED DUCK | \$34

*beetroot, tamarillo, foie gras  
espuma, walnuts, jus*

## CONFIT SALMON | \$38

*celeriac remoulade, caviar,  
salmon crackle, beurre blanc gf*

# SIDES

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## MARKET GREENS | \$12

*roasted sesame mayo, fried shallots gf, df, vga*

## HASSELBACK POTATOES | \$14

*smoked yoghurt, chilli oil, lemon thyme gf, va*

## ARUGULA | \$11

*rocket, apple, candied walnuts, pecorino,  
croutons, balsamic dressing v, gfa*

## JERUSALEM ARTICHOKES | \$12

*ghee-poached, parmesan custard, pine nuts,  
quinoa, sorghum, sage gf, v*

# DESSERT

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## PUMPKIN MERINGUE TART | \$12

*vegan spiced pumpkin curd vg, gf*

## STICKY DATE PUDDING | \$12

*butterscotch sauce, malt ice cream,  
white chocolate v*

## EGGPLANT ICE CREAM | \$12

*black sesame soil, candied orange,  
toasted almonds gf, v*

## THYME CHOCOLATE BROWNIE | \$14

*crispy milk foam, dulce de leche, plum gf, v*