

## TEASERS

**ancient grain garlic & rosemary bread**, with flaked nori salt & smoked scamorza <sup>V</sup> 12

**organic housemade hummus** served with warm pinsa pide & your choice of:

- ~ cretan cold pressed olive oil, pepper drops <sup>VG</sup> 15
- ~ hot citrus seared mixed olives <sup>VG</sup> 17
- ~ 12hr pulled, raisin & macadamia pasted lamb shoulder 19

a selection of **australian & imported cheese** accompanied with muscatels, truffle honey, apple, quince, cherry bread <sup>V</sup> 28

## OYSTERS

*oyster glossary - varieties will vary daily, ask your waiter*

- ≈ **coffin bay** - salty, silky, creamy, clean finish - south australia
- ≈ **bicheno** - salty, pristine waters, mildly creamy - east coast tasmania
- ≈ **blackman's bay** - creamy white, sweet, salty - tasmania
- ≈ **kangaroo island** - salty, briny, ocean flavour - south australia

**oysters natural** - chilli raspberry bloody mary <sup>GF</sup>

(3) - 14 (6) - 26 (9) - 38

**oysters kilpatrick** - bacon loin shavings, chorizo crumbs, spiced bbq glaze

(3) - 15 (6) - 28 (9) - 40

## SMALL PLATES

**famous wagyu beef sliders (2)**, celeriac remoulade, monterey jack cheese, truffle mayo, brioche buns 18

**charred baby calamari**, red witlof, calamari leg crackle, basil puree, tomato vinaigrette <sup>GF</sup> 19

**spanish braised veal & pork meat balls**, raisins, pine nut crumb, roasted chorizo, smoked tomato salsa 18

**seared sardine crostini**, chilli prune parsley relish, candied lime, pistachio soil 17

## SMALL VEGETARIAN PLATES

**charred aubergine**, black garlic, sumac yoghurt, pomegranate, mizithra cheese <sup>GF V</sup> 15

**carnaroali arancini with wild mushrooms**, leek, truffle, blue cheese, basil creme. <sup>GF V</sup> 16

**zucchini & dill sprigs crostini**, beet fig relish, chèvre, smoked almond, avocado mousse <sup>VG</sup> 16

**"that's amore" burrata**, hand tied soft centred mozzarella, tomato basil jam <sup>V</sup> 20

## LARGER PLATES

**king prawn risotto** with port arlington mussels, confit cherry tomato, garlic, olive oil, white wine, chilli <sup>GF</sup> 31

**organic flamed cilantro chicken red curry**, coconut, lime, smoked mustard seed, honey roasted cashews & sticky rice <sup>GF</sup> 34

**crispy skinned snapper fillet**, spiced kemangi broth, whipped potato cream, fennel, witlof, burnt scallions <sup>GF</sup> 38

**'little cattle creek' lamb shoulder**, twelve hour slow roasted with shallots, red pepper coriander paste, cos heart, mint, black sesame & smoked almond vinaigrette, chive pancake 44

## LARGER VEGETARIAN PLATES

**grilled cauliflower steak**, roasted cashew butter, caramelised squash, chicory, parsnip chips, romesco salsa <sup>VG GF</sup> 23

**zucchini flower**, tofu & confit baby leek, kaffir lime coriander curry, snow pea, spearmint, honey roasted pumpkin seeds, sticky rice <sup>V GF</sup> 24

**semolina parmesan baked gnocchi**, braised tomato & garden pea sugo, basil, black garlic <sup>V</sup> 26

**goats curd, sweet potato & silverbeet ravioli**, burnt butter sage, tomato coulis, pecan crumb <sup>V</sup> 27

## STEAKS

*Please select sides and sauce to your required taste.*

**36° south grass-fed scotch fillet 300gm** <sup>GF</sup> 26

**dry aged 'riverine' eye fillet 250gm** <sup>GF</sup> 44

**angus grass fed rib eye 450gm** <sup>GF</sup> 49

## STEAK SALTS

Choose your flavoured salt:

**truffle rosemary salt** **thyme lime salt** **saltbush pepperberry salt**

## STEAK SIDES

**potato & cauliflower gratin** <sup>V</sup> 6

**roasted carrots**, toasted pepita seeds, balsamic butter <sup>V GF</sup> 6

**greens garden salad**, lime thyme vinaigrette <sup>GF VG</sup> 6

## STEAK SAUCES

**mushroom truffle creme** <sup>V</sup> 2

**café de paris butter**, smoked pimento, thyme <sup>V GF</sup> 2

**red wine & caramelised red onion jus** <sup>V</sup> 2

## THE FEAST

*Too big not to be shared. 115*

**36° south grass-fed scotch fillet** | **spanish braised meat balls** | **sweet bell pepper half chicken** | **potato cauliflower gratin** | **toasted pepita butter roasted carrots** | **red wine and onion jus**

## SIDES

**roasted carrots**, toasted pepita seeds, balsamic butter <sup>V GF</sup> 9

**greens garden salad**, lime thyme vinaigrette <sup>VG GF</sup> 9

**buttered pimento fries**, oregano dusting, aioli <sup>V</sup> 9

**thick cut chips** with aioli & ketchup <sup>V</sup> 9

**truffled polenta chips** with house made mayo <sup>V GF</sup> 10

## SALADS

**charred chicken & roasted kipfler**, baby cos, asparagus, smashed egg, spiced green goddess dressing <sup>GF</sup> 26

**smoked ocean trout**, avocado, yellow zucchini, medley tomatoes, buckwheat tabbouleh, orange poppyseed dressing <sup>GF</sup> 26

**fior di latte cheese salad**, farro seeds, asparagus, hazelnut pimento hummus, raisins, vine tomato, evoo house made pita <sup>V</sup> 23

## ARTISIAN PINSZA PIZZA HISTORY

*Our pizza is super special. . . Of course all our toppings are seasonally fresh & premium but that goes without saying. . . But it is the flour that demands the most attention. . . "Pinsa Romana Flour" is actually an ancient formulation brought about by the Roman army put together by the chefs of the days when supplies were inconsistent at best. You could say they stumbled on it! The Flour is made up of a special recipe "Soy flour, Rice flour & 00 Wheat flour" & retains 25% more water content than any other finished Pizza Dough. When cooked "Pinsa Romana" pizza base is crunchy on the outside, actually cooked but soft in the middle & consequently easy to digest. Try "Pinsa Romana" ancient formula and see for yourself.*

## PIZZA

**bufala** - san marzano tomato, mozzarella di bufala, fresh basil, extra virgin olive oil <sup>V</sup> 20

**the veggie farmer** - slow roasted pumpkin, zucchini, broccolini, kale, fresh ricotta, basil pesto, toasted pine nuts <sup>V</sup> 21

**scamorza** - wild mushrooms, fresh ricotta, smoked scamorza, creamed basil <sup>V</sup> 23 - add prosciutto 5

**left bank chicken** - grilled free range chicken breast, harissa hummus, roasted red peppers, danish feta and balsamic glaze 24

**parma crudo** - prosciutto, caramelised onion, artichokes, gorgonzola cheese 26

**salami two times** - mild sopressa salami, truffled veneto salami, spanish chorizo, roma tomatoes, fresh mozzarella & jalapeño mayo 25

*BTW. . . Artisan Pinsa Romana Pizza is now available right here on Southbank Promenade & exclusively at Left Bank Melbourne Cocktail Bar & Restaurant.*

## HAPPY ENDINGS

**spiced apple & pecan bread butter pudding**, vanilla rum custard, pistachio caramel, madagascan vanilla bean ice cream <sup>V</sup> 14

**warm raspberry, hazelnut & choc chip fudge**, dulce de leche, toffee popcorn & coffee meringue <sup>GF V</sup> 14

**salted dark chocolate torte**, peanut butter ice cream & chocolate fairy floss, caramel shards <sup>GF V</sup> 14

**crème brulee**, passion fruit gel, lavender pineapple macaroon, organic honey nougat ice cream <sup>GF V</sup> 14

## LIQUOR & CREAM

**montenegro & ice cream** - two scoops of vanilla bean ice cream with a side shot of amaro montenegro liqueur 12

**frangelico & ice cream** - two scoops of vanilla bean ice cream with a side shot of amaro frangelico liqueur 12

**rosé & ice cream** - two scoops of vanilla bean ice cream in a glass of 'days of rosé' 14

## OTHER SWEET DIGESTIVES

**espresso affogato** - vanilla bean ice-cream with a side shot of white sambucca 14

strawberry **sangria ice pop** cocktail 16



*GF ~ Gluten Free | V ~ Vegetarian | VG ~ Vegan  
We apologise for any inconvenience but we do not split bills.  
7.5% surcharge applies on Sundays  
15% surcharge applies on Public Holidays*