



LEFT BANK

MELBOURNE

GF ~ Gluten Free | V ~ Vegetarian | VG ~ Vegan

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

We apologise for any inconvenience but we do not split bills.

7.5% surcharge applies on Sundays | 15% surcharge applies on Public Holidays.

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TEASERS

[DAILY FROM 12PM]

ANCIENT GRAIN GARLIC & ROSEMARY BREAD

flaked nori salt | smoked scamorza cheese ^V 12

ORGANIC HOUSE MADE SWEET POTATO HUMMUS

with warm pinsa pide & your choice of ~

...cretan cold pressed olive oil | confit truss tomato chilli jam ^{VG} 16

...hot seared black garlic | basil | tri sweet peppers ^{VG} 18

...12hr pulled raisin & macadamia pasted lamb shoulder 19

CHEESE BOARD

'Secret of the Forest' truffled firm cheese | 'Lavato' semi soft washed rind |

truffle honey | fresh fig | compressed watermelon |

brioche crostini 28

OYSTERS NATURAL

bloody mary raspberry gel | chilli candy ^{GF}

(3) 16 (6) 27 (9) 39

OYSTERS KILPATRICK

bacon loin shavings | chorizo crumbs | spiced bbq glaze ^{GF}

(3) 16 (6) 28 (9) 40

Coffin Bay, South Australia – salty | silky | creamy | clean finish

Bicheno, Tasmania – salty | pristine waters | mildly creamy

Blackmans Bay, Tasmania – creamy white | sweet | salty

Kangaroo Island, South Australia – salty | briny | succulent ocean flavour

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SMALL PLATES

[DAILY FROM 12PM]

FAMOUS SLIDERS

*wagyu beef patties | celeriac remoulade | jarlsberg cheese |
brioche buns 18*

CROQUETTES

*Beechwood smoked buffalo mozzarella | jamón |
roasted almond | piquillo pepper salsa 18*

BLACK SALT FRIED CALAMARI

pickled lime & cucumber cocktail | umami aioli ^{GF} 19

HIRAMASA KING FISH SASHIMI

wild fennel & orange salad ^{GF} 19

PLANT BASED SMALLER PLATES

[DAILY FROM 12PM]

MINTED FIG & CHÈVRE CROSTINI

fig | mint | whipped chèvre | rhubarb compote | red endive | walnut crumbs ^V 15

ARANCINI CAKES

pea | mint | taleggio | basil | sabatino black truffle mayo ^{VGF} 16

BABY ZUCCHINI, SQUASH & HALLOUMI FRITTERS

corn | mascarpone custard | pomegranate hazelnut vinaigrette ^V 18

BURRATA MELON CAPRESE SALAD

honeydew | basil & vanilla vinaigrette | wattle seed lavosh ^V 20

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LARGER PLATES

[DAILY FROM 12PM]

CRISPY SKINNED KING SALMON

confit fennel | radicchio | grapefruit | tahini labne ^{GF} 38

SEARED WILD CLOVER LAMB RUMP

seeded mustard | macadamia | mint | white grape & beet salsa ^{GF} 44

PRAWN SPAGHETTINI

pablano pepper | summer peas | clams | cherry tomato | lemon dill crème 31

FLAMED GREEN COCONUT CURRY ½ CHICKEN

scud chilli | chestnut | kaffir leaf | mango salsa | spring onion pancake 34

PLANT BASED LARGER PLATES

[DAILY FROM 12PM]

SWEET POTATO & BUFFALO RICOTTA RAVIOLI

blistered truss tomato | hot walnut vinaigrette ^V 27

GRILLED CAULIFLOWER STEAK

roasted cashew butter | caramelised squash | chicory | parsnip chips | romesco salsa ^{GFV} 23

ZUCCHINI SPAGHETTINI

zucchini | squash | pearl bocconcini | corn | confit cherry tomato medley | basil ^V 23

BLACK TRUFFLE TAGLIATELLE

king brown mushroom | garden pea | mascarpone crème ^V 26

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SALADS

[DAILY FROM 12PM]

ROASTED BUTTERNUT SQUASH

*rhubarb | smoked squacquerone | pomegranate | avocado |
calvados vinaigrette^{GF} 24*

BROCCOLI, BROAD BEAN & CUCUMBER TABOULI

red quinoa | hummus crème | raisins | chèvre pecan mousse^{V GF} 25

CHARRED CHICKEN & ROASTED KIPFLER POTATO

baby cos | asparagus | smashed egg | spiced green goddess dressing^{GF} 26

THE LEFT BANK FEAST

*36° south grass-fed scotch fillet | jamón & roasted almond croquette |
flamed green coconut curry ½ chicken | roasted carrots | rosemary potato & feta cheese gratin |
charred broccolini | buttered sugar snaps | mint | honey cashews | red wine mustard jus*

Ideal for two to share.

Showcasing our different flavours, cooking methods, textures and aromas ~ 115

SIDE DISHES

roasted carrots | toasted pepita seeds | balsamic butter^{GFV} 9

greens garden salad | lime thyme vinaigrette^{GFVG} 9

charred broccolini | buttered sugar snaps | mint | honey cashew^{GFV} 9

buttered pimento fries | oregano dusting | aioli^V 9

truffled polenta chips | mayo de maison^{GFV} 9

thick cut chips | aioli | ketchup^V 9

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CHAR-GRILLED PRIME BEEF STEAKS

[DAILY FROM 12PM]

36° SOUTH GRASS-FED SCOTCH FILLET 300GM ^{GF} 39

DRY AGED RIVERINE EYE FILLET 250GM ^{GF} 45

ANGUS GRASS FED RIB EYE 450GM ^{GF} 49

CHOOSE YOUR FLAVOURED SALT

truffle rosemary salt

thyme lime salt

saltbush pepperberry salt

STEAK SIDES

rosemary potato & feta cheese gratin ^V 6

spring roasted carrots | toasted pepita seeds | balsamic butter ^{GF V} 6

green garden salad | lime thyme vinaigrette ^{GF VG} 6

STEAK SAUCES

smoked Café de Paris thyme butter ^{GF} 2

red wine seeded mustard jus ^{GF} 2

mushroom & truffle crème sauce ^{GF} 2

PIZZA

[DAILY FROM 11:30AM]

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.

MARGHERITA

san marzano tomato | mozzarella di bufala | basil | extra virgin olive oil ^v 20

VEGGIE PATCH

slow roasted pumpkin | zucchini | fresh ricotta | basil | toasted pine nut pesto ^v 21

SCAMORZA

*wild mushrooms | goats feta | smoked scamorza | creamed basil ^v 23
(add prosciutto + 5)*

SPRING CHICKEN

organic chicken breast | harissa hummus | roasted red peppers | feta | balsamic glaze 24

SALAMI TWO TIMES

*mild sopressa | truffled veneto salami | spanish chorizo | roma tomatoes |
fresh mozzarella | jalapeño mayo 25*

PARMA CRUDO

prosciutto | caramelised onion | fresh mozzarella | blue cheese | fresh arugula 26

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HAPPILY EVER AFTERS

[DAILY FROM 12PM]

TARTE TATIN

spiced toffee apple | wild berries | yoghurt lychee ice cream ^V 14

RUM CARAMELISED PEACH TART

oat crumble | hazelnut praline | rhubarb strawberry ice cream ^V 14

HAZELNUT & CHOCOLATE CHIP FUDGE

hot pan raspberries | dulce de leche | toffee popcorn | coffee meringue ^{V GF} 14

CRÈME CATALANA

mascarpone passion fruit ice cream | poached cassis baby pear ^{V GF} 14

LIQUOR & CREAM

MONTENEGRO & ICE CREAM

two scoops of vanilla bean ice cream | side shot of Amaro Montenegro 12

FRANGELICO & ICE CREAM

two scoops of vanilla bean ice cream | side shot of Frangelico 12

ROSÉ & ICE CREAM

two scoops of vanilla bean ice cream in a glass of 'Days of Rosé' 14

ESPRESSO AFFOGATO

vanilla bean ice-cream | side shot of white Sambucca 14

SANGRIA ICE POP

strawberry sangria ice pop cocktail 16

AND FOR MORE...

*Please review our extensive drinks list for more of our favourite
whiskies, cognacs & other digestives*

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