



DINNER

## TEASERS

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

**aperitif dip** - made fresh daily with olive oil, aged balsamic & pickled greens <sup>V</sup> 19 ~ ask your waiter what today's dip is

**salumi selection** - prosciutto di parma, truffle salami, lomo, pork pistachio rillette, caper berries, cornichons, lavash 26

## OYSTER HUNT

*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  
≈ blackmans bay - creamy white, sweet, salty - tasmania  
≈ kangaroo island - salty, briny, succulent ocean flavour - south australia

*order any oyster how you like it*

**natural** - chilli raspberry bloody mary <sup>GF</sup>  
3/14 6/26 9/38

**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, in a soft brioche 18

**chicken lollipop**, habanero caramel, lime spring onion mango salsa <sup>GF</sup> 19

**nori & sea salt calamari**, minted pico de galo & sauce gribiche <sup>GF</sup> 19

**“that's amore” burrata**, - hand tied soft centred mozzarella, black garlic, confit tomato jam, sweet pepper drops, basil <sup>V</sup> 20 (+ prosciutto 5)

**saltbush bbq lamb ribs** with pomegranate za'atar <sup>GF</sup> 20

**tuna mango & avocado poke** with watermelon wakame salad, tapioca crisp <sup>GF</sup> 21

## VEGETARIAN SMALL PLATES

**buffalo cauliflower & broccoli florets**, smoked almond crumb & blue cheese crème <sup>GF V VGO</sup> 13

**wild mushrooms & carnaroli rice arancini**, with leek, truffle, blue cheese, basil crème <sup>V</sup> 16

**confit tomato tartare**, avocado, verjuice, vincotto, oak smoked feta, evoo crostini <sup>V</sup> 17

## LARGER PLATES

**king prawn & mussel spaghetti**, blistered cherry tomato, confit garlic, olive oil, white wine & chilli 31

**lemon myrtle chicken breast**, burnt leek, smoked corn custard, broccoli floret & jus gras <sup>GF</sup> 34

**crispy skinned barramundi**, pearl barley porridge, pickled seabite mussel broth & fennel dill salad 38

**saltbush lamb rack**, caramelised peach, confit garlic skordalia, smoked feta, blackberry relish <sup>GF</sup> 44

## VEGETARIAN LARGE PLATES

**salted ricotta corn dumplings**, confit heirloom carrot, parsnip crisps, walnut orange yoghurt <sup>V</sup> 22

**tempura silken tofu**, sugar snap, coconut ginger tamarind emulsion, lychee, caramelised tomato, black sesame crisps <sup>VG GF</sup> 23

**fiore de latte cheese salad**, farro seeds, asparagus, hazelnut pimento hummus, raisins, vine tomato, olive oil on house made bread <sup>V</sup> 23

**roasted cauliflower**, almond, garden pea & pearl barley, caramelised squash, maple tahini drizzle <sup>VG</sup> 23

**goats curd, baked sweet potato & silver beet ravioli** with burnt butter sage, tomato coulis, spiced hazelnut crumb <sup>V</sup> 27

## ON PREMISE DRY AGED STEAKS

*Serving advice: all steaks served solo as they should be. Please select sides & sauce to your required taste.*

**black angus grass fed scotch fillet 300gm** <sup>GF</sup> 39

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

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

## STEAK SIDES

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

**broccoli florets**, parsley butter, smoked almond & roasted cauliflower <sup>V GF</sup> 6

**new potato salad**, chorizo, spring onion, honey grain mustard aioli <sup>GF</sup> 6

## STEAK SAUCES

**red wine wild mushroom jus** <sup>GF</sup> 2

**café de paris butter**, chives, salted capers, smoked pimento <sup>GF</sup> 2

**caramelised red onion, whisky & jalapeño jam** <sup>GF</sup> 2

## THE FEAST <sup>GF</sup>

*(too big not to be shared) 115*

**saltbush lamb ribs | angus grass fed rib eye | lemon myrtle chicken breast | polenta chips | new potato salad | summer garden salad | red wine & mushroom jus**

## SIDES

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

**battered pimento fries** with oregano dusting & aioli <sup>V</sup> 9

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

**broccoli florets** with parsley butter, smoked almond & roasted cauliflower <sup>V GF</sup> 9

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

## SALADS

**hot smoked chilled salmon**, asparagus, fennel, radish, heirloom purple potato, orange & samphire yoghurt <sup>GF</sup> 26

**salt & pepper squid**, spring onion, bean shoots, papaya, fried shallots, coriander, salted cashew, kafir lime dressing <sup>GF</sup> 26

**charred chicken breast**, tomato medley, feta, avocado and quinoa salad, tahini maple vinaigrette <sup>GF</sup> 26

## ARTISIAN PINSAS PIZZA HISTORY

Left Banks' pizza is super special... Of course all our toppings are 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. Clearly the absence of that heavy bloated feeling... Try "Pinsa Romana" ancient formula & see for yourself.

## PIZZA

**bufola** - san marzano tomato, mozzarella di bufola, 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

**spring 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 & jalapeno 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

**New York Baked Cheesecake** with blanc aneo truffle chocolate, oatmeal & blackberry ash, manuka honey & roasted nut nougat 14

**unbelievable meringue** with banana, mango curd, double vanilla cream & summer fruit salad <sup>GF</sup> 14

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

**madagascan vanilla crème brulee**, lavender pineapple macaroon, organic honey nougat ice cream <sup>GF</sup> 14

a selection of **australian & imported cheese** accompanied with muscatels, truffle honey, apple, quince, cherry bread 28

## 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

please refer to our drinks menu for our favourite **whiskies & cognacs**



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