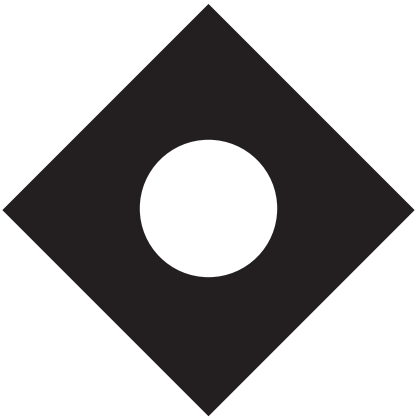
L U N C H



BAR LOCAL DROP

116 ROKEBY ST.
COLLINGWOOD 3066

Pacific oyster, hot sauce, lemon	*6*
Marinated Mount Zero olives	*8*
Tapioca fritti, dill, anchovy	*9*
Potato pavé, fromage blanc, pickle carrot	*10*
Lamb arrosticini, honey glaze, thyme salsa	*12*
House focaccia, smoked garlic & celeriac butter	*7*

Confit eggplant, agrodolce, pepita, artichoke, sunflower	*19*
Asparagus, peppers, mint, whey	*21*
Confit Ora King salmon, pea, sorrel, leek	*35*
Beef tartare, cured yolk, horseradish, crisps	*29*
Chicken & guanciale terrine, pickles, remoulade	*25*

Cavatelli, peppers, zucchini, olive, capers, ricotta	*20*
Beef & pork lasagna	*20*
Murray cod, mussels, broccoli, sauce américaine	*53*
Wood-grilled chicken, piri piri, jus	*34*

Brussel sprouts, ajo blanco, sherry	*16*
Green beans, herbs, burnt spring onion dressing	*16*
Fried potatoes, pepita, nigella, rosemary	*16*

Chocolate crémeux, apple, hazelnut, madeira	*16*
Vanilla panacotta, orange, earl grey	*16*
Cheese, quince, seeded crackers	*16/30/42*

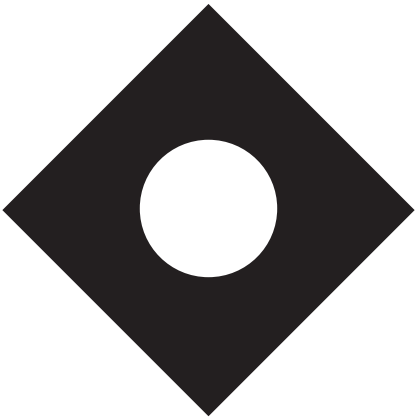
- *Brillat-Savarin, soft, france*
- *Challerhocker, semi-hard, swiss*
- *Azul la Cueva de Campillo, blue, spain*

Set Menu

3 course 70

5 course 95

D I N N E R



BAR LOCAL DROP

116 ROKEBY ST.
COLLINGWOOD 3066

Pacific oyster, hot sauce, lemon	*6*
Marinated Mount Zero olives	*8*
Tapioca fritti, dill, anchovy	*9*
Potato pavé, fromage blanc, pickle carrot	*10*
Lamb arrosticini, honey glaze, thyme salsa	*12*
House focaccia, smoked garlic & celeriac butter	*7*

Confit eggplant, agrodolce, pepitas, artichoke, sunflower	*19*
Asparagus, peppers, mint, whey	*21*
Confit Ora King salmon, pea, sorrel, leek	*35*
Beef tartare, cured yolk, horseradish, beetroot, crisps	*29*
Chicken & guanciale terrine, pickles, remoulade	*25*

Pecorino agnolotti, broad beans, dashi	*38*
Murray cod, mussels, broccoli, sauce américaine	*53*
Free range chicken breast, leg roulade, artichoke, swede	*48*

Brussel sprouts, ajo blanco, sherry	*16*
Green beans, herbs, burnt spring onion dressing	*16*
Fried potatoes, pepita, nigella, rosemary	*16*

Chocolate crémeux, apple, hazelnut, madeira	*16*
Vanilla panacotta, orange, earl grey	*16*
Cheese, quince, seeded crackers	*16/30/42*

- *Brillat-Savarin, soft, france*
- *Challerhocker, semi-hard, swiss*
- *Azul la Cueva de Campillo, blue, spain*

Set Menu

5 course 95