

Food

Spring 2025

Appellation oyster, lime vinaigrette	7 each
Baker Bleu sourdough, cultured butter	4 each
Pearl mushroom, potato, shallot, brik pastry	9 each
Abrolhos Island scallop, tostada, spring onion, yuzu kosho	12 each
Anchovy, fried bread, ricotta, pickled cucumber	11 each
Swordfish skewer, black garlic, seaweed	12 each
Duck & pork croquette, prune vinegar	11 each
Mount Zero olives	8
Ocean trout, Davidson plum, nasturtium, creme fraiche	38
Octopus, Sobrasada, Cerignola olive, marjoram, pickled fennel	40
Asparagus, smoked goat curd, broad bean leaf, buckwheat	28
Stracciatella, pickled mushrooms, chive oil, potato focaccia	30
Villani Culatta prosciutto, rock melon, squacquerone	32
Pipe Rigate, shallot blanc, peas, garlic, pecorino	38
Market fish, red pepper, snowpeas, vermouth	MP
Western Plains Pork scotch, wild garlic, friariello, horseradish	56
Half roast chicken, cashew, confit leek, sauce supreme	54
Sher Wagyu 9+ rump cap, pisto, mustard leaf, bordelaise	75
350g Roaring Forties lamb rump, rocket, sheeps milk yoghurt, jus	85
Green salad, honey, verjus dressing	14
Yellow beans, white balsamic, buffalotto	14
Fried potatoes, garlic, mustard	16
Daily menu	95

A surcharge of up to 1.2% applies to credit card transactions.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Carlton Wine Room

DESSERT

Yoghurt cream, honey, mandarin, macadamia	16
Big Kev's chocolate torte	20
Rum baba, creme diplomat (allow 20 minutes)	22
Chocolate truffle	5 each

CHEESE

Montgomery Cheddar - Somerset, England	20
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Pasteurised cows milk hard cheese, made in Cadbury, Somerset. One of three protected traditional cheddars in England. A firm textured cheese with notes of grass and barnyard close to the rind.

Marcel Petit 'Comte Reservation' - Jura, France	20
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A classic French semi-hard cow's cheese. This Comte is selected each year by Maker & Monger for its sweet, fruity flavour with a nutty cashew butter finish.

Brillat Savarin - Tournan-en-Brie, France	20
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Pasteurised cows milk triple cream brie first developed in 1930. This cheese has a bloomy white rind with an earthy aroma. When younger this cheese has a milky taste, as it ages it becomes more savoury and salty.

All three cheeses	56
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