

Food

Summer 2026

Sydney rock 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
Lamb belly skewer, parsley, anchovy	12 each
Duck & pork croquette, prune vinegar	11 each
Mount Zero olives	8
Raw fish, buttermilk, jalapeno, lovage	38
Octopus, heritage tomato, fennel, aioli, harissa, basil	40
Summer barigoule, goat curd, escabeche, witlof, radish	28
Stracciatella, pickled mushrooms, chive oil, potato focaccia	30
Donati's ham, cherries, mustard	32
Trottolo, yellow pisto, cherry tomato, buffalo mozzarella, chives	38
Blue eye trevalla, pickled grapes, chervil, verjus blanc	58
Western Plains Pork chop, kohlrabi remoulade, fino sherry	56
Poussin, smoked potato, pickled walnut, bitter leaf, brown butter	56
Sher Wagyu 9+ rump cap, eggplant, mustard seed, bordelaise	75
Aurum Poultry duck crown, poached turnip, plum jus	135
Green salad, honey, verjus dressing	14
Zucchini, pistachio, squacquerone, mint	14
Fried potatoes, garlic, mustard	16
Daily menu	95

Carlton Wine Room

DESSERT

Popcorn cream, butterscotch, pistachio	16
Olive oil cake, rhubarb, strawberry, elderflower cream	20
Rum baba creme diplomat (allow 20 minutes)	22
Chocolate truffle	5 each

CHEESE

Montgomery Cheddar - Somerset, England 20

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.

WHAT GROWS TOGETHER, GOES TOGETHER

 **Marcel Petite** 'Comté Réserve' - Jura, France 20

A classic French semi-hard unpasteurised cow's cheese has been carefully aged for over 18 months under ideal conditions in the historic Fort Saint-Antoine cellar, located at 1,100 meters above sea level in the Jura mountains. Rich, nutty & complex.

 **D. Grappe** Arbois Vin Jaune Savagnin 2012 - Côtes du Jura, France

	30ML / 60ML / 90ML
	18 36 54

Made of the Savagnin grape, the wine is left intentionally for 6 years and 3 months in barrels under a natural yeast protective layer called "flor". The result is a complex nose of nuts, dried fruits and salty notes. The veil of "flor" yeast gives the palate its oxidative character and some distinctive nutty aromas of green walnut and morels mushrooms notes.

Brillat Savarin - Tournan-en-Brie, France 20

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