

Food

Autumn 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, ginger, dill, radish, lovage	38
Octopus, caponata, oregano, tomatillo, lemon, frisse	40
Golden beetroot, squacquerone, lentil, pistachio, horseradish	28
Stracciatella, pickled mushrooms, chive oil, potato focaccia	30
Jamon Quesada Carpio Gran Reserva, smoked almonds	36
Rigatoni, confit tomato, kalamata, anchovy, cime di rapa	38
Rainbow trout, smoked mussels, leeks, onion brodo, tarragon	56
Western Plains Pork chop, vichyssoise, celery, capers, soft herbs	56
Aurum Poultry duck breast, braised cabbage, juniper, boudin	58
Sher Wagyu 9+ rump cap, king oyster, turnip, sweede monte	75
700g dry aged T-bone, peppers, mustard bordelaise	150
Green salad, honey, verjus dressing	14
Pumpkin cream, goat curd, pepita, curry leaf	14
Fried potatoes, garlic, mustard	16
Daily menu	95

Carlton Wine Room

DESSERT

Orange cream, malt, hazelnut, Grand Marnier	16
Apple cake, smoked maple yoghurt, butterscotch	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 Petite 'Comté Réserve' - Jura, France	20
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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.

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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A surcharge of up to 1.2% applies to credit card transactions.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.