

# Food

## Winter 2026

Sydney rock oyster, lime vinaigrette (A)	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 (A)	12 each
Anchovy, fried bread, ricotta, pickled cucumber (I)	12 each
Lamb tongue skewer, kumquat, guindilla	12 each
Duck & pork croquette, prune vinegar	12 each
Mount Zero olives	8
Pickled sardines, oregano, parsley, lemon, lardo (A)	28
Wallaby, mountain pepper, pepita, smoked fig	36
Celeriac, fennel blanc, parmesan, black winter truffle	42
Stracciatella, pickled mushrooms, chive oil, potato focaccia	30
Kangaroo salami, anise myrtle, caperberries	32
Mezze maniche, cavolo nero, butter beans, feta, pangrattato	38
Murray cod, prawn bisque, lime leaf, pickled fennel (A)	58
Western Plains Pork chop, parsnip, persimmon, pinenut, jus gras	56
Roast chicken, caramelised onion, smoked pork, maitake	54
Sher Wagyu 9+ rump cap, nettle, cipollini, black garlic	75
400g lamb rump, coffee, walnut, pea, radicchio	90
Green salad, honey, verjus dressing	14
Carrots, vadouvan, labneh, almonds	14
Fried potatoes, garlic, mustard	16
Daily menu	95

# Carlton Wine Room

## DESSERT

Banana cream, malt crumb, frantoio	16
Jaconde, rhubarb, kiwifruit, lavender 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.*

**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.*

**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

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

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