

Food

Spring 2026

Sydney rock oyster, lime vinaigrette (A)	7 each
Baker Bleu sourdough, cultured butter	5 each
Pearl mushroom, potato, shallot, brik pastry	10 each
Abrolhos Island scallop, tostada, spring onion, yuzu kosho (A)	14 each
Anchovy, fried bread, ricotta, pickled cucumber	12 each
Pork belly skewer, cider, salted turnip, capsicum	15 each
Duck & pork croquette, prune vinegar	12 each
Mount Zero olives	9

Raw fish, taramasalata, apple, horseradish & whey (A)	MP
Mussels, escabeche, daikon, fennel, shiso, dill	36
Spring vegetables, avocado, squacquerone, pistachio, sorrel	32
Stracciatella, pickled mushrooms, chive oil, potato focaccia	32
Pamplona chorizo, pickled zucchini, guindilla	32

Gnocchi sardi, genovese verde, buffalo mozzarella, pepita	38
Market fish, vongole, preserved lemon blanc, purslane (A)	MP
Western Plains Pork chop, borlotti bean, pickled grape, fine herb	56
Spatchcock, pancetta, confit baby leek, peas, capers	54
Sher Wagyu beef, soubise, mustard leaf, tallow & shallot dressing	MP
800g Riverine ribeye, chimichurri, lemon	190

Green salad, honey, verjus dressing	14
Baby carrots, caraway, fromage blanc, witlof	16
Fried potatoes, garlic, mustard	18

Daily menu	97
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Carlton Wine Room

DESSERT

Peach cream, caramelised white chocolate, raspberry	18
Chiffon cake, native currant, creme fraiche, cornflake, lemon	20
Rum baba creme diplomat (allow 20 minutes)	22
Chocolate truffle	5 each

CHEESE

Maffra ‘Cloth Ashed Cheddar’ - Gippsland, Victoria	20
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*Pasteurised cow’s milk cheese made in an authentic farm to plate style.
This particular cheese is matured in a vegetable ash from anywhere from
15-24 months. The results are sweet upfront notes and complex after tones.*

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.*

Long Paddock ‘Silver Wattle’ - Castlemaine, Victoria	20
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*A soft cows milk cheese with a slightly ripened geotrichum rind, fudgy
texture and a fresh lemony and lactic flavour that develops with age.*

All three cheeses	56
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