

EASTER SUNDAY MENU \$85  
MATCHED WINE \$50

THIS EASTER, SHANE DELIA & HEAD CHEF DANIEL GIRALDO  
HAVE CREATED A CELEBRATION FEAST, SHOWCASING VICTORIAS FINEST  
AUTUMNAL PRODUCE.

ENJOY THE 'FIG O LI', A CLEVER PLAY ON THE MALTESE CLASSIC.  
IT'S NOT LIKE NANNA MAKES, BUT IT'S SURE TO MAKE YOU SMILE.

*First*

scarmoza bourek, harissa jam

macedon rangers olives, fel fel

port arlington pickled mussels, arak and saffron, st david's yoghurt

gippsland rangers beef kibbeh neya, smoked egg yolk,  
otway shitake mushrooms

hummus, stewed onions, celery, chickpeas

*Second*

braised mt macedon rabbit, freekah,  
grampians pine mushrooms, chickpeas

*Third*

roasted bannockburn free range chicken, lemon verbana,  
garlic, st david's cultured butter

baby cos, buxton smoked trout, pickled turnips,  
tahini, st david's yoghurt

braised leeks, saffron

harissa roasted potatoes, garlic, lemon

*Fifth*

'fig o li'  
chocolate, sheparton fig jam,  
caramelised melbourne rooftop honey ice cream, walnuts