

JOSEPH'S

BITES

- King prawn roll, potato bun, pickled apple | 13
Spicy Farmhouse salami, dill pickled qukes, yoghurt, baguette | 22
Yarra valley salmon roe, Belgian waffle, sour cream, chive | 14
Tempura enoki mushroom, herb emulsion, porcini | 9
Marinated mount zero olives | 11
Sydney rock oyster natural with lemon | 7ea

STARTERS

- Beetroot and goats cheese tart, lemon balm, carraway | 27
Grilled tiger prawn, gem lettuce, warm marie rose sauce | 30
Glazed duck leg, mandarin, tarragon, red Sichuan | 31
Pork rilette, crispy leeks, breakfast radish, brioche toast | 29

MAINS

- Jerusalem artichoke risotto, crispy Jerusalem artichoke, charred broccoli, parmesan | 43
Pan roasted barramundi, poached leeks, yellow beans, borlotti beans, miso, winter citrus | 47
Barbecued pork collar, braised red cabbage, medjool date, green apple, winter spices | 52
Braised beef cheek, horseradish crumble, roasted root vegetables, dijon mustard | 56

STEAKS

- Mushroom and speck sauce, caramelised onion condiment, pomme dauphine
Cape Grim club steak | 58
Cape Grim Grass fed beef tenderloin | 74
Riverine dry aged ribeye to share (1kg) | 190

SIDES

- Potato gratin, lemon thyme, cheddar | 25
Radicchio and gem lettuce salad, kohlrabi, sourdough croutons, apple vinegar dressing | 16

DESSERT

- Yarra valley cheesecake, candied grains, mandarin, honeycomb | 21
"Banoffee pie" banana mousse, banana jam, caramel, dark chocolate | 21
Dulce mousse, strawberry and yuzu compote, strawberry sorbet | 21
Selection of petit fours | 24

CHEESE (75GM)

- Selection of crackers, quince paste, muscatels*
Bay of fires clothbound cheddar | 29
Pyangana st columba blue | 31
Shepards whey farmhouse brie | 27