

THE
Treasury
ALL DAY DINING MENU

ENTRÉE

Herb and Rosemary Focaccia, black olive tapenade, Pepe Saya cultured butter v • \$14
Kingfish Sashimi, avocado, citrus burnt fruits, kewpie mayo, desert lime gf • \$38
Oysters, yuzu kosho mignonette, Murray cod roe (6) gf • \$45
Otway Pork Belly, apple textures, mustard fruits, marjoram gf • \$35
Venison Carpaccio, potato hash, horseradish cream, blackberry salsa • \$38
Calamari, mountain pepper, lemon aspen mayonnaise, corn salsa gf • \$29
Pumpkin Flowers, goat's cheese, romesco, olive crumble v • \$28
Charred Pumpkin Hummus, wattle seed dukkah, chilli oil, sourdough v, ve • \$24
Treasury tasting plate for (2) please ask our friendly staff for todays selection • \$64

MAINS

Banana Leaf Wrapped Barramundi, lemon myrtle, green mango, papaya, nam jim gf • \$46
Seafood Saffron Linguine, mussels, calamari, fish, king prawn, tomato medley, samphire • \$52
12 Hour Braised Lamb Shoulder, eggplant puree, pomegranate, charred asparagus gf • \$48
Eye Fillet 200 gm, pumpkin and potato gratin, confit shallots, bone marrow, red wine jus • \$68
Rib Eye Steak 300 gm, sweet potato pomme anna, Davidson plum relish, green beans, red wine jus • \$72
Green Peas and Potato Gnocchi, sugo, red peppers, vegan cheese v, ve • \$40
House Penne Pasta, wild mushroom ragu, wilted spinach, buffalo mozzarella v • \$42
Harissa Spatchcock, carrot cream, asparagus, mango and finger lime salsa gf • \$47

SIDES

Fries, rosemary salt • \$14
Green Beans, feta cheese, preserved lemon dressing gf, v • \$16
Baby Cos, cherry tomatoes, buttermilk dressing gf, v • \$14
Roast Pumpkin, salsa verde, wattle seed dukkah gf, v, ve • \$14

DESSERTS

Bombe Alaska, mango textures, freeze dried raspberries • \$21
Ruby Chocolate Decadence, pistachio namelaka, dried lavender gf • \$21
Yuzu Passionfruit Tart, coconut, praline, meringue • \$21
Botanical Chocolate Nest, saffron, pepper berry, matcha gf, v, ve • \$22
Cheese Plate, three cheese, lavosh, fig chutney • \$42



V • VEGETARIAN GF • GLUTEN FREE VE • VEGAN

*Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish.
Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.*