

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.*