

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.*

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SNACKS / CLASSICS

Australian Marinated Olives, chillies, lemon thyme, fennel **v, ve** • \$14

Scallop Ceviche, burnt fruit, togarashi (2) **gf** • \$16

Sliced Jamon Serrano, beetroot relish • \$26

Add: Sonoma bread • \$8

Crispy Pork, kaffir lime emulsion, corn salsa • \$24

Beef Burger, Laneway wagyu beef patty, smokey tomato relish, American cheese, fries • \$35

Club Sandwich, roast turkey breast, grilled bacon, fried egg, cos lettuce, tomato, fries • \$35

Vegan Burger, lentil patty, pumpkin hummus, vegan mayonnaise, pickles, potato bun, fries **v, ve** • \$33

Celeriac and Apple soup, salsa verde, grilled bread **v, ve** • \$22

Sticky Pork Ribs, BBQ sauce, classic slaw **gf** • \$42

Quinoa and Roast Vegetable Salad, preserved lemon, cumin yoghurt **gf, v** • \$25

Chicken Schnitzel, sage, fried capers, green peas, bacon butter, grilled lemon **gf** • \$42

Fries, rosemary salt • \$14

Cheese plate, three cheese, lavosh, fig chutney • \$42

FLEXIBLE DINING

Sweet Corn Fritters, avocado, tomato and chilli salsa fresca **v, ve** • \$24

Wild Mushrooms and Poached Eggs, miso, spinach, Aleppo pepper, grilled sourdough • \$27

Poke Bowl, seared tuna, brown rice, avocado, cucumber, pickled ginger, Kewpie mayo, nori **gf** • \$34

Buddha Bowl, quinoa, roast pumpkin, avocado, edamame, green goddess dressing • \$28

Add chicken • \$10



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