

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 a, mwg • \$38
Oysters, yuzu kosho mignonette, Murray cod roe (6) a, mwg • \$45
Otway Pork Belly, apple textures, mustard fruits, marjoram mwg • \$35
Venison Carpaccio, potato hash, horseradish cream, blackberry salsa • \$38
Calamari, mountain pepper, lemon aspen mayonnaise, corn salsa m, mwg • \$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 a, mwg • \$46
Seafood Saffron Linguine, mussels, calamari, fish, king prawn, tomato medley, samphire m • \$52
12 Hour Braised Lamb Shoulder, eggplant puree, pomegranate, charred asparagus mwg • \$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
Wild Mushroom Ragu, wilted spinach, buffalo mozzarella v • \$42
Harissa Spatchcock, carrot cream, asparagus, mango and finger lime salsa mwg • \$47

SIDES

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

DESSERTS

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



V • VEGETARIAN VE • VEGAN MWG • MADE WITHOUT GLUTEN
ORIGIN OF SEAFOOD: A • AUSTRALIAN I • IMPORTED M • MIXED ORIGIN

*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) **i, mwg** • \$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 **mwg** • \$42

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

Chicken Schnitzel, sage, fried capers, green peas, bacon butter, grilled lemon **mwg** • \$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 **i, mwg** • \$34

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

Add chicken • \$10



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