

THE
Treasury
ALL DAY DINING MENU

ENTRÉE

Herb and Rosemary Focaccia, black olive tapenade, Pepe Saya cultured butter v • \$15
Kingfish Sashimi, avocado, citrus burnt fruits, kewpie mayo, desert lime a, mwg • \$39
Oysters, yuzu kosho mignonette, Murray cod roe (6) a, mwg • \$46
Otway Pork Belly, apple textures, mustard fruits, marjoram mwg • \$36
Venison Carpaccio, potato hash, horseradish cream, blackberry salsa • \$39
Calamari, mountain pepper, lemon aspen mayonnaise, corn salsa m, mwg • \$30
Pumpkin Flowers, goat's cheese, romesco, olive crumble v • \$29
Charred Pumpkin Hummus, wattle seed dukkah, chilli oil, sourdough v, ve • \$25
Treasury Tasting Plate for (2) please ask our friendly staff for todays selection • \$65

MAINS

Banana Leaf Wrapped Barramundi, lemon myrtle, green mango, papaya, nam jim a, mwg • \$47
Seafood Saffron Linguine, mussels, calamari, fish, king prawn, tomato medley, samphire m • \$53
12 Hour Braised Lamb Shoulder, eggplant puree, pomegranate, charred asparagus mwg • \$49
Eye Fillet 200 gm, pumpkin and potato gratin, confit shallots, bone marrow, red wine jus • \$69
Rib Eye Steak 300 gm, sweet potato pomme anna, davidson plum relish, green beans, red wine jus • \$73
Green Peas and Potato Gnocchi, sugo, red peppers, vegan cheese v, ve • \$41
Wild Mushroom Ragu, wilted spinach, buffalo mozzarella v • \$43
Harissa Spatchcock, carrot cream, asparagus, mango and finger lime salsa mwg • \$48

SIDES

Fries, rosemary salt • \$15
Green Beans, feta cheese, preserved lemon dressing v, mwg • \$17
Baby Cos, cherry tomatoes, buttermilk dressing v, mwg • \$15
Roast Pumpkin, salsa verde, wattle seed dukkah v, mwg, ve • \$15

DESSERTS

Bombe Alaska, mango textures, freeze dried raspberries • \$22
Ruby Chocolate Decadence, pistachio namelaka, dried lavender mwg • \$22
Yuzu Passionfruit Tart, coconut, praline, meringue • \$22
Botanical Chocolate Nest, saffron, pepper berry, matcha mwg, v, ve • \$23
Cheese Plate, three cheese, lavosh, fig chutney • \$43



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 • \$15

Scallop Ceviche, burnt fruit, togarashi (2) i, mwg • \$17

Sliced Jamon Serrano, beetroot relish • \$27

Add: Sonoma bread • \$8

Crispy Pork, kaffir lime emulsion, corn salsa • \$25

Beef Burger, Laneway wagyu beef patty, smokey tomato relish, American cheese, fries • \$36

Club Sandwich, roast turkey breast, grilled bacon, fried egg, cos lettuce, tomato, fries • \$36

Vegan Burger, lentil patty, pumpkin hummus, vegan mayonnaise, pickles, potato bun, fries v, ve • \$34

Celeriac and Apple soup, salsa verde, grilled bread v, ve • \$23

Sticky Pork Ribs, BBQ sauce, classic slaw mwg • \$43

Quinoa and Roast Vegetable Salad, preserved lemon, cumin yoghurt mwg, v • \$26

Chicken Schnitzel, sage, fried capers, green peas, bacon butter, grilled lemon mwg • \$43

Fries, rosemary salt • \$15

Cheese plate, three cheese, lavosh, fig chutney • \$43

FLEXIBLE DINING

Sweet Corn Fritters, avocado, tomato and chilli salsa fresca v, ve • \$25

Wild Mushrooms and Poached Eggs, miso, spinach, Aleppo pepper, grilled sourdough • \$28

Poke Bowl, seared tuna, brown rice, avocado, cucumber, pickled ginger, Kewpie mayo, nori i, mwg • \$35

Buddha Bowl, quinoa, roast pumpkin, avocado, edamame, green goddess dressing • \$29

Add chicken • \$11



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