



à La Carte

Entrées

Caviar + Crumpets – Yarra Valley Salmon Caviar, cultured cream with mini sourdough and buttermilk crumpets	40
Sicilian green olives	8.5
Oysters’ – served chilled with shiso, ginger & daikon dressing	3pcs/16 6pcs/31
Baked scallops in chilli and kombu butter	8.5ea
Foie gras tartlet, duck liver parfait & port jelly	12
Whipped taramasalata - with baby pitta bread (2 pieces)	12
Fried zucchini, stuffed with ricotta. Topped with fermented honey and chilli with parmesan (3 pieces)	22
Wagyu skewers – grilled with soy & sesame with house pickled ginger	13ea
Prosciutto + Melon – 18 month cured ham & compressed rock melon	17
Slipper Lobster roll – Battered local lobster, served with chilli aioli on a brioche bun	18ea
Grilled Jersey cheese, fermented honey, chilli & mint	23
Kingfish carpaccio, avocado, baby radish & dashi dressing	24
Fried calamari with parsley, lemon & aioli	24
Clam chowder – light and creamy dashi broth, potato, bacon & chives	24
Tuna tartare, soy dressing, flying fish roe, sesame, crème fraiche & nori crackers	26

Casual dining options

The Basin beef burger - double Angus beef patties, onion jam, Swiss cheese, mustard aioli, house-made pickles, lettuce, brioche bun, ketchup, topped with a dill pickle & French fries Chef’s recommendation – Add our signature steak sauce for +4	30
Fish burger, lettuce, pickles, tartare sauce, milk bun & French fries	31
Local flathead beer battered - chunky chips & tartare	35
Caesar salad – baby gem lettuce, sourdough croutons, Caesar dressing, soft boiled egg, crisp bacon & parmesan – (Add grilled chicken + \$9)	26

Mains

Clam pasta – tomato & vodka sauce, chilli, local clams, casarecce & parmesan	37
Scallop & prawn ravioli, corn puree, chilli & sesame oil, confit shiitake mushrooms	52
Baked cauliflower glazed in misoyaki, macadamia cream, salsa verde & dukkah (Vegan)	24
South Australian Mussels - tomato, fermented chilli butter, gremolata & sourdough bread (add chunky chips +\$5)	35
Lightly smoked salmon, fennel and citrus salad with cashew emulsion	36
Pan-fried local barramundi, shellfish bisque & crisp polenta	36
Seafood pie – Market fish, mussels, scallops, cream sauce, garden peas, thyme & filo pastry case. Served with a baby Caesar side salad	36
Saffron risotto, Queensland tiger prawns, zucchini flowers & parmesan	38
BBQ Whole baby sole, caper & dill butter. Side of sauteed baby peas with bacon or fries	48
Jack's Creek flat iron steak, served medium rare, Café de Paris, Lyonnaise potato & jus	50
Scotch fillet steak, grain-fed, MBS3+, our signature steak sauce & French fries	69
Seafood Platter – 4 natural oysters, 4 baked scallops in chilli and kombu butter, whipped taramasalata, tuna tartare with soy dressing & sesame, fried calamari with parsley, fish & chips with tartare sauce.	145

Sides

Sourdough bread & butter	5.5ea
French fries or thick cut chips	9.5
Roast pumpkin – Ricotta, pangrattato & mint	9.5
Grilled sugarloaf cabbage, eggplant puree, lemon & herbs	9.5
Polenta chips with truffle aioli	13
Rocket Salad – radicchio, fresh fig, hazelnuts, fennel, raisins, & chardonnay dressing Add Jamon +5	22
Tomato Salad - Ricotta, vincotto dressing, olives, crisp capers, pickled onions & basil	13/22

*Please note a surcharge of 10% applies on Sundays, 15% on public holidays
& 1.52% on all card purchases*