

ASCOT FOOD + WINE

Focaccia 7

- Pacific Oysters Bonito Vinegar, Chive oil **5.5**
- Spencer Gulf Whole King Prawns, Fermented Chilli Butter, Capers (G) **14e**
- Hokkdaio Scallops, Smoked Speck, Whipped Cod Roe **32**
- Macadamia Cream Cheese, Fermented Chilli, Chive Oil (V)(G) **17**
- Lobster Roll, Milk Bun, Celery Heart, Watercress, Kewpie **28**

Charcuterie Plate **32**

- Kingfish Crudo, Shallot Shiso Vinegar, Confit Yellowfin Tuna Dressing **32**
- Heritage Tomatoes, Stracciatella, Pickled Onion, Olive, Spring Garlic Vinegar (G)(D) **25**
- Fried Local Calamari, Wild Rocket, Bonito Vinegar **32**
- Yellow Fin Tuna Tartare, Smoked Soy, Shizo Vinegar, Wakame **32**
- Cesar Salad, Bacon Jam, Anchovy Dressing, Reggiano 62 Egg **24**

- Ricotta Tortellini, with Whole King Prawns, Fermented Chilli Butter **45**
- Paccheri, Vodka Sauce, Aleppo Pepper, Reggiano (V) **31**
- Fruiti Di Mare, Local Seafood, Fresh Garden Herbs **42**
- Braised O'connor beef Ragu, Heritage tomatoes, Reggiano **36**
- Slow Roasted Cauliflower, Almond Cream, Mushroom xo, Crispy Chilli (V)(G) **28**
- Chicken Parm, Stracciatella, Mortadella, Capers, Tarragon
- Gippsland Grass Fed Fillet Mignon 250g, Peppercorn Sauce **54**
- New York Strip, 400g, Chimichurri **64**
- Pork Cutlet, Italian Slaw, Tom Relish, Dijon **46**

Sides

- Broccolini, Fermented Chilli, Green Garlic, Blanched Almonds (V)(G) **13**
- Burnt Carrots, Smoked Eggplant, Honey Vinegar (V)(G) **13**
- Iceberg, Green Goddess Dressing, Anchovy, Egg (V)(G) **13**
- Fries **11** (V)(G)

Desserts

- Vienetta **17**
- Spiced Date Cake, Caramle **17**
- Chocolate Sorbet Dome (V)(G)(D) **16**
- Tiramisu **15**