

# OMNIA

## SNACK & STARTER

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House sourdough baguette with St David Dairy cultured butter	5 pp
Marinated Mount Zero olives	9
Moonlight Kiss oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea
Barrel aged anchovy & preserved lemon aioli	8 ea
Zucchini flower, salsa verde, parmesan custard & lavosh	9 ea
“Scotch egg”, quail egg, tomato relish, pork & fennel	14
Heirloom tomato tart tatin	26
Glazed confit chicken wings, smoked eel & pickled turnip	29
King green prawn ceviche, melon, coriander, mint & lime	32
Omnia house caviar with fromage blanc bavarois	50

## MAIN

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Ricotta agnolotti, burro acido, lipstick peppers, jalapenos & pine nuts	42
Whole flounder, beurre noisette & lemon	MP
Yellowfin Tuna, tomatillo, gooseberry & sunflower seed	48
Blue mussels, southern calamari, Chavot spice, rouille & seeded baguette	48
Lamb rump, eggplant puree, lamb jus, yoghurt & basil	48
Ravens Creek Farm pork belly, black pudding, peach & watercress	48
Steak frites with béarnaise sauce:	
<i>Cape Grim sirloin</i>	57
<i>Sher Wagyu MB6-7 bavette</i>	70
<i>Sher Wagyu MB9+ sirloin</i>	90
Dry aged honey roasted duck for two	120
<i>Confit duck leg, Victorian rhubarb &amp; pistachio</i>	
<i>*Please allow 45 minutes</i>	

## SIDE

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Blue Moon potato rosti, shallot, chive & sour cream	16
Green beans with saffron & lemon dressing	16
Leafy salad with herb dressing	16

## DESSERT

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Peach Melba trifle with raspberry jelly & toasted almond	19
Summer berries, lemon balm custard & mint	19
Liquid centre cheesecake with blackberry sorbet	19
Milk chocolate cremeux, pistachio & spiced cherry	19
Cheese trolley selection	44

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