

# Felix

## SAMPLE SET MENU

Croquette w/ mushroom & goat's cheese

Prawn tart w/ asparagus & caviar (GF\*)

Kingfish lettuce cup, sour cream & herbs (DF\*)

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Raven's Creek pork belly w/ nectarine & witlof (GF DF)

Roasted beetroot orzo w/ goat's cheese

WITH

Potato beignet w/ gruyere (GF\* DF\*)

Seasonal greens, pine nuts & red currants (VG DF)

Leaves, mustard & cracked pepper (VG GF)

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Tirami-choux w/ espresso, mascarpone & vanilla

Macaron, caramelised white chocolate & berries (GF)

*\*is or can be made*

*Please notify your server of any dietary requirements as not all ingredients are listed*

*We do our utmost to avoid cross-contamination,  
however we cannot guarantee completely allergen-free dishes*

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**High 5** Martin Millers *Original Gin* | Aperol | Grapefruit | Lime  
**Felix Negroni** Martin Miller's *Original Gin* | Carpano *Antica* | Campari

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**Heroes** *Deeds not Words Sparkling* Pinot Noir+ NV Henty, VIC

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**Bannockburn Vineyards** *Sauvignon Blanc* '17 Moorabool Valley, VIC

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**Scion** *Rosé 2.0* Syrah '20 Rutherglen, VIC

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**Moorooduc Estate** Pinot Noir '18 Mornington, VIC

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**Yulli's Brews** *Seabass Mediterranean Lager* Alexandria, NSW

**Bodriggy Brewing** *Speccy Juice* Session IPA (3.5% ABV) Abbotsford, VIC

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### **Strangelove Sodas**

*Spiced Ginger / Salted Grapefruit / Yuzu / Smoked Cola / Tonic No 8*