



*"One cannot think well,  
love well, sleep well, if  
one has not dined well"*

- Virginia Woolf

## Dinner menu

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Oysters of provenance w/ red wine mignonette (GF DF) .....	\$5ea
Felix caviar service (GF* DF*) .....	MP
Kingfish w/ grapefruit, mandarin & pickled shallots.....	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*) .....	\$30
Leek & gruyère croquette (V).....	\$8ea
Mushroom tartare w/ seeded cracker (GF* VG).....	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF VG*) .....	\$22
Chicken liver parfait w/ quince on toast.....	\$26
House baked ciabatta & burnt butter (VG*) .....	\$7
Fried potato beignets w/ gruyere (GF* VG*).....	\$15
Ginger glazed carrots w/ thyme (GF VG*) .....	\$17
Roasted broccoli w/ almonds (GF VG*) .....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Roasted cabbage w/ horseradish, potato & leek (GF VG).....	\$32
Mushroom orzo w/ seasonal greens (GF* VG*).....	\$33
Market fish w/ vadouvan curry & potato (GF DF*).....	\$50
Lamb rump w/ parsnip & cavalo nero (GF DF*) .....	\$52
Duck, orange & fennel (GF DF*) .....	\$50
Scotch fillet (500g) au poivre (GF DF*) .....	\$110
<b>3-course set menu .....</b>	<b>\$89pp</b>

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V Vegetarian | VG Vegan | GF Gluten Free | \* is or can be made

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

We do our utmost to avoid cross-contamination but cannot guarantee completely allergen free dishes

# Felix

"We must have pie.  
Stress cannot exist in  
the presence of pie"

- Daniel Mamet

## Dessert

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Apple & caramel tart w/ vanilla cream.....	\$18
Hazelnut & chocolate macaron (GF).....	\$18
Rhubarb sorbet w/ chocolate & strawberries (GF VG).....	\$18
Affogato (GF)   Mac Liqueur / Licor 43 / Amaro Montenegro / Naked Possum Cacao.....	\$18

## Stickies & Fortifieds (60ml)

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<b>Dom. des Baumard</b> Quarts de Chaume Chenin Blanc '12 .....	\$29
<i>Anjou, FR</i>	
<b>Scion After Dark</b> Durif '21 .....	\$19
<i>Rutherglen, VIC</i>	
<b>Henriques &amp; Henriques</b> 10yo Madeira Boal MV .....	\$18
<i>Madeira, POR</i>	
<b>Equipo Navazos</b> Gran Solera Pedro Ximenez MV .....	\$27
<i>Jerez, SP</i>	

## Hot stuff(coming through!)

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<b>Cartel Coffee</b>	House espresso blend   regular or oat milk.....	\$5
<b>Australian</b>	Grown around the world and blended in Geelong .....	\$6
<b>Tea Masters</b>	<i>Geelong Breakfast Tea</i>	
	<i>Earl Grey tea w/ natural bergamot &amp; citrus peel</i>	
	<i>Felix Chai tea w/ cardamom, ginger &amp; pepper</i>	
	<i>Felix Green tea from Jeju Island, South Korea</i>	
	<i>Felix "Montenegro" blend w/ citrus peel &amp; Lapsang souchong</i>	
	<i>Felix Sleepy time tea w/ hemp &amp; elderflower</i>	
	<i>Peppermint tea w/ hibiscus, elderflower &amp; lemon balm</i>	

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## Lunch menu

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Oysters of provenance w/ red wine mignonette (GF DF) .....	\$5ea
Felix caviar service (GF* DF*).....	MP
Kingfish w/ grapefruit, mandarin & pickled shallots.....	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*).....	\$30
Leek & gruyère croquette (V).....	\$8ea
Mushroom tartare w/ seeded cracker (GF* VG) .....	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF VG*).....	\$22
Chicken liver parfait w/ quince on toast.....	\$26
House baked ciabatta & burnt butter (VG*) .....	\$7
Fried potato beignets w/ gruyere (GF* VG*) .....	\$15
Ginger glazed carrots w/ thyme (GF VG*) .....	\$17
Roasted broccoli w/ almonds (GF VG*).....	\$17
Leaves, mustard & cracked pepper (GF VG).....	\$12
Roasted cabbage w/ horseradish, potato & leek (GF VG) .....	\$32
Mushroom orzo w/ seasonal greens (GF* VG*).....	\$33
Market fish w/ vadouvan curry & potato (GF DF*).....	\$50
Lamb rump w/ parsnip & cavalo nero (GF DF*).....	\$52
Duck, orange & fennel (GF DF*).....	\$50
Steak frites – 250g Scotch fillet au poivre, fries & leaves (GF DF*).....	\$55
<b>2-course lunch menu.....</b>	<b>\$59pp</b>
<b>3-course set menu .....</b>	<b>\$89pp</b>

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## Dessert

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Apple & caramel tart w/ vanilla cream.....	\$18
Hazelnut & chocolate macaron (GF).....	\$18
Rhubarb sorbet w/ chocolate & strawberries (GF VG).....	\$18
Affogato (GF)   Mac Liqueur / Licor 43 / Amaro Montenegro / Naked Possum Cacao.	\$18

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## Vegan menu

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Mushroom tartare w/ seeded cracker (GF*).....	\$25
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF) .....	\$22
Artichoke dip w/ lettuce & chips (GF) .....	\$18
House baked ciabatta & EVOO .....	\$7
Fried potato cakes (GF).....	\$15
Ginger glazed carrots w/ thyme (GF) .....	\$17
Roasted broccoli w/ almonds (GF) .....	\$17
Leaves, mustard & cracked pepper (GF).....	\$12
Roasted cabbage w/ horseradish, potato & leek (GF) .....	\$32
Mushroom risotto w/ seasonal greens (GF*).....	\$33
Rhubarb sorbet w/ chocolate & strawberries (GF) .....	\$18
<b>2-course lunch menu .....</b>	<b>\$49pp</b>
<b>3-course set menu .....</b>	<b>\$75pp</b>

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GF Gluten Free

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<i>Madeira, POR</i>	
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