



*“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/ buttermilk & celery granita (GF).....	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*).....	\$30
Corn & manchego croquette (V).....	\$8ea
Beetroot carpaccio w/ hazelnut & ricotta (GF VG*).....	\$26
Panisse chips w/ black garlic & roasted capsicum (GF VG).....	\$24
Chicken liver parfait w/ quince on toast .....	\$26
House baked ciabatta & burnt butter (VG*).....	\$7
Fried potato beignets w/ gruyère (GF* VG*).....	\$15
Mushroom w/ potato & herbs (GF VG*).....	\$17
Roasted broccoli w/ almond & currants (GF VG).....	\$17
Leaves, mustard & cracked pepper (GF VG) .....	\$12
Roasted cabbage w/ romesco (GF VG).....	\$33
Zucchini orzo w/ broad bean & goats cheese (GF* VG*).....	\$34
Market fish w/ mussels, tomato & basil (GF DF*).....	\$52
Lamb backstrap w/ pea & carrots (GF DF*).....	\$55
Duck, orange & fennel (GF DF*).....	\$50
Eye fillet (250g) w/ charred broccolini & onion (GF DF*).....	\$55
<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



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

- Daniel Mamet

## Dessert

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Choux pastry w/ honeycomb & crème diplomat.....	\$18
Macaron w/ yoghurt & berries (GF) .....	\$18
Mango sorbet w/ coconut & pineapple (GF VG).....	\$18
Affogato (GF)   Mac Liqueur   Licor 43   Amaro Montenegro   Naked Possum Cacao	\$18

## Stickies & Fortifieds (60ml)

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<b>Reed Wines</b> "Frequency" Riesling '22.....	\$24
<i>Waitaki, NZ</i>	
<b>Scion</b> "After Dark" 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/ buttermilk & celery granita (GF) .....	\$28
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*) .....	\$30
Corn & manchego croquette (V) .....	\$8ea
Beetroot carpaccio w/ hazelnut & ricotta (GF VG*) .....	\$26
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/ gruyère (GF* VG*) .....	\$15
Mushroom w/ potato & herbs (GF VG*) .....	\$17
Roasted broccoli w/ almond & currants (GF VG) .....	\$17
Leaves, mustard & cracked pepper (GF VG) .....	\$12
Roasted cabbage w/ romesco (GF VG) .....	\$33
Zucchini orzo w/ broad bean & goats cheese (GF* VG*) .....	\$34
Market fish w/ mussels, tomato & basil (GF DF*) .....	\$52
Lamb backstrap w/ pea & carrots (GF DF*) .....	\$55
Duck, orange & fennel (GF DF*) .....	\$50
Steak frites – Eye fillet (200g) w/ 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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# Felix

"We must have pie.  
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- Daniel Mamet

## Dessert

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Choux pastry w/ honeycomb & crème diplomat .....	\$18
Macaron w/ yoghurt & berries (GF) .....	\$18
Mango sorbet w/ coconut & pineapple (GF VG) .....	\$18
Affogato (GF)   <i>Mac Liqueur</i>   <i>Licor 43</i>   <i>Amaro Montenegro</i>   <i>Naked Possum Cacao</i> .....	\$18

## Stickies & Fortifieds (60ml)

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<b>Reed Wines</b> "Frequency" Riesling '22 .....	\$24
<i>Waitaki, NZ</i>	
<b>Scion</b> "After Dark" 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 Tea Masters</b>	Grown around the world and blended in Geelong .....	\$6
	<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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## Vegan menu

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Beetroot carpaccio w/ hazelnut (GF).....	\$26
Chickpea panisse w/ chickpeas, eggplant & spiced tomato (GF) .....	\$22
Mushroom pâté w/ ciabatta & crudités (GF*).....	\$20
House baked ciabatta & EVOO.....	\$7
Fried potato cakes (GF) .....	\$15
Mushroom w/ potato & herbs (GF) .....	\$17
Roasted broccoli w/ almond & currants (GF).....	\$17
Leaves, mustard & cracked pepper (GF) .....	\$12
Roasted cabbage w/ romesco (GF) .....	\$33
Zucchini risotto w/ broad bean (GF*).....	\$34
Mango sorbet w/ coconut & pineapple (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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## Dessert

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Mango sorbet w/ coconut & pineapple (GF) .....\$18

## Stickies & Fortifieds (60ml)

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**Reed Wines** "Frequency" Riesling '22 .....\$24  
*Waitaki, NZ*

**Scion** "After Dark" Durif '21 .....\$19  
*Rutherglen, VIC*

**Henriques & Henriques** "10yo Madeira" Boal MV .....\$18  
*Madeira, POR*

**Equipo Navazos** "Gran Solera" Pedro Ximenez MV .....\$27  
*Jerez, SP*

## Hot stuff (coming through!)

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**Cartel Coffee** House espresso blend | regular or oat milk .....\$5

**Australian** Grown around the world and blended in Geelong .....\$6

### Tea Masters

*Geelong Breakfast Tea*

*Earl Grey tea w/ natural bergamot & citrus peel*

*Felix Chai tea w/ cardamom, ginger & pepper*

*Felix Green tea from Jeju Island, South Korea*

*Felix "Montenegro" blend w/ citrus peel & Lapsang souchong*

*Felix Sleepy time tea w/ hemp & elderflower*

*Peppermint tea w/ hibiscus, elderflower & lemon balm*

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