



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

- Virginia Woolf

Dinner menu

| | |
|---|---------------|
| Oysters of provenance w/ red wine mignonette (GF DF) | \$5ea |
| Felix caviar service (GF* DF*)..... | MP |
| Kingfish w/ rhubarb, blackberry & crème fraîche (GF)..... | \$28 |
| Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*) | \$30 |
| Corn & three cheese croquette (V) | \$8ea |
| Carrots w/ honey & pistachio (GF VG*)..... | \$24 |
| Panisse chips w/ black garlic & herb salad (GF VG)..... | \$24 |
| Chicken liver parfait w/ quince on toast (GF* VG*) | \$26 |
| | |
| House baked ciabatta & burnt butter (VG*) | \$7 |
| Fried potato beignets w/ gruyère (GF* VG*) | \$15 |
| Tomato w/ balsamic & basil (GF VG) | \$17 |
| Roasted broccoli w/ walnut & confit garlic (GF VG) | \$17 |
| Leaves, mustard & cracked pepper (GF VG) | \$12 |
| | |
| Roasted cabbage w/ romesco (GF VG)..... | \$33 |
| Orzo w/ sugo, confit tomato & parmesan (GF* VG*)..... | \$34 |
| Market fish w/ mussels & "sauce vierge" (GF DF*) | \$52 |
| Lamb backstrap w/ harissa & eggplant (GF DF*)..... | \$55 |
| Pork belly w/ charred cabbage & rockmelon (GF DF*)..... | \$50 |
| Eye fillet (250g) w/ onion rings (GF DF*) | \$55 |
| | |
| 3-course set menu | \$89pp |

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

| | |
|--|------|
| Peach melba bombe..... | \$18 |
| Macaron w/ chocolate, cherries & mascarpone (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)

| | |
|---|------|
| Reed Wines "Frequency" Riesling '22..... | \$24 |
| <i>Waitaki, NZ</i> | |
| Scion "After Dark" Durif '21 | \$19 |
| <i>Rutherglen, VIC</i> | |
| Henriques & Henriques "10yo Madeira" Boal MV | \$18 |
| <i>Madeira, POR</i> | |
| Romate Pedro Ximénez Sherry | \$16 |
| <i>Jerez, ESP</i> | |

Hot stuff(coming through!)

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

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Lunch menu

| | |
|--|---------------|
| Oysters of provenance w/ red wine mignonette (GF DF) | \$5ea |
| Felix caviar service (GF* DF*) | MP |
| Kingfish w/ rhubarb, blackberry & crème fraîche (GF)..... | \$28 |
| Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*)..... | \$30 |
| Corn & three cheese croquette (V)..... | \$8ea |
| Carrots w/ honey & pistachio (GF VG*)..... | \$24 |
| Panisse chips w/ black garlic & herb salad (GF VG)..... | \$24 |
| Chicken liver parfait w/ quince on toast (GF* VG*)..... | \$26 |
| House baked ciabatta & burnt butter (VG*)..... | \$7 |
| Fried potato beignets w/ gruyère (GF* VG*)..... | \$15 |
| Tomato w/ balsamic & basil (GF VG)..... | \$17 |
| Roasted broccoli w/ walnut & confit garlic (GF VG)..... | \$17 |
| Leaves, mustard & cracked pepper (GF VG)..... | \$12 |
| Roasted cabbage w/ romesco (GF VG)..... | \$33 |
| Orzo w/ sugo, confit tomato & parmesan (GF* VG*)..... | \$34 |
| Market fish w/ mussels & “sauce vierge” (GF DF*)..... | \$52 |
| Lamb backstrap w/ harissa & eggplant (GF DF*)..... | \$55 |
| Pork belly w/ charred cabbage & rockmelon (GF DF*)..... | \$50 |
| Steak frites – Eye fillet (250g) au poivre, fries & leaves (GF DF*)..... | \$55 |
| 2-course lunch menu..... | \$59pp |
| 3-course set menu | \$89pp |

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Felix

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Dessert

| | |
|---|------|
| Peach melba bombe | \$18 |
| Macaron w/ chocolate, cherries & mascarpone (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)

| | |
|--|------|
| Reed Wines "Frequency" Riesling '22 | \$24 |
| <i>Waitaki, NZ</i> | |
| Scion "After Dark" Durif '21..... | \$19 |
| <i>Rutherglen, VIC</i> | |
| Henriques & Henriques "10yo Madeira" Boal MV..... | \$18 |
| <i>Madeira, POR</i> | |
| Romate Pedro Ximénez Sherry..... | \$16 |
| <i>Jerez, ESP</i> | |

Hot stuff(coming through!)

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

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Vegan menu

| | |
|---|---------------|
| Glazed carrots w/ pistachio (GF) | \$24 |
| Corn & “cheese” croquette | \$8ea |
| Panisse chips w/ black garlic & herb salad (GF) | \$24 |
| Mushroom pâté w/ quince on toast (GF*)..... | \$20 |
| | |
| House baked ciabatta & EVOO..... | \$7 |
| Fried potato cakes (GF) | \$15 |
| Tomato w/ balsamic & basil (GF VG) | \$17 |
| Roasted broccoli w/ walnut & confit garlic (GF) | \$17 |
| Leaves, mustard & cracked pepper (GF) | \$12 |
| | |
| Roasted cabbage w/ romesco (GF) | \$33 |
| Risotto w/ sugo & confit tomato (GF)..... | \$34 |
| | |
| Mango sorbet w/ coconut & pineapple (GF)..... | \$18 |
| | |
| 2-course lunch menu | \$49pp |
| 3-course set menu | \$75pp |

GF Gluten Free

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Dessert

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

Stickies & Fortifieds (60ml)

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

Romate Pedro Ximénez Sherry\$16
Jerez, ESP

Hot stuff(coming through!)

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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