



*"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) .....	\$6ea
Felix caviar service (GF* DF*).....	MP
Kingfish w/ pickled grapes, radish & cucumber (GF).....	\$30
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*) .....	\$32
French onion croquette w/ gruyère & mustard mayonnaise (V VG*).....	\$9ea
Mushroom tartare w/ cashew & celery (GF VG).....	\$27
Panisse chips w/ harissa & comté (GF VG*) .....	\$24
Chicken liver parfait w/ quince on toast (GF* VG*).....	\$26
House baked ciabatta & burnt butter (VG*).....	\$9
Fried potato beignets w/ gruyère (GF* VG*) .....	\$18
Brussel sprouts w/ honey & hazelnut dressing (GF VG*) .....	\$19
Roasted broccoli w/ macadamia & currant (GF VG).....	\$19
Leaves w/ mustard vinaigrette (GF VG).....	\$14
Roasted cauliflower w/ almond & vadouvan sauce (GF VG).....	\$35
Orzo w/ pumpkin & chevre (GF* VG*).....	\$37
Market fish w/ leek & Café de Paris (GF DF*) .....	\$49
Lamb backstrap w/ parsnip & cavalo nero (GF DF*).....	\$55
Pork belly w/ apple chutney & fennel slaw (GF DF*).....	\$52
Eye fillet (250g) w/ mushroom tapenade & oyster mushroom (GF DF*).....	\$59
<b>3-course set menu .....</b>	<b>\$95pp</b>

---

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | \* is or can be made  
Please notify your server of any dietary preferences as not all ingredients are listed



*"We must have pie.  
Stress cannot exist in  
the presence of pie"*  
- Daniel Mamet

## Dessert

---

Pear tart w/ baked ice cream.....	\$20
Chocolate mousse w/ strawberry & hazelnut praline (GF).....	\$21
Apple sorbet w/ crumble & apple cider caramel (GF VG).....	\$19
Affogato (GF)   Mac Liqueur / Licor 43 / Amaro Montenegro / Naked Possum Cacao	\$22

## Stickies & Fortifieds (60ml)

---

<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>Romate</b> Pedro Ximénez Sherry.....	\$16
<i>Jerez, ESP</i>	

## Hot stuff(coming through!)

---

<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>	



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

- Virginia Woolf

## Lunch menu

---

Oysters of provenance w/ red wine mignonette (GF DF) .....	\$6ea
Felix caviar service (GF* DF*) .....	MP
Kingfish w/ pickled grapes, radish & cucumber (GF).....	\$30
Spanner crab profiteroles w/ lemon mayonnaise (2) (GF* DF*).....	\$32
French onion croquette w/ gruyère & mustard mayonnaise (V VG*).....	\$9ea
Mushroom tartare w/ cashew & celery (GF VG).....	\$27
Panisse chips w/ harissa & comté (GF VG*).....	\$24
Chicken liver parfait w/ quince on toast (GF* VG*).....	\$26
House baked ciabatta & burnt butter (VG*).....	\$9
Fried potato beignets w/ gruyère (GF* VG*).....	\$18
Brussel sprouts w/ honey & hazelnut dressing (GF VG*).....	\$19
Roasted broccoli w/ macadamia & currant (GF VG).....	\$19
Leaves w/ mustard vinaigrette (GF VG).....	\$14
Roasted cauliflower w/ almond & vadouvan sauce (GF VG).....	\$35
Orzo w/ pumpkin & chevre (GF* VG*).....	\$37
Market fish w/ leek & Café de Paris (GF DF*).....	\$49
Lamb backstrap w/ parsnip & cavalo nero (GF DF*).....	\$55
Pork belly w/ apple chutney & fennel slaw (GF DF*).....	\$52
Steak frites – Eye fillet (250g) au poivre, fries & leaves (GF DF*).....	\$59
<b>2-course lunch menu.....</b>	<b>\$65pp</b>
<b>3-course set menu .....</b>	<b>\$95pp</b>



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

- Daniel Mamet

## Dessert

---

Pear tart w/ baked ice cream.....	\$20
Chocolate mousse w/ strawberry & hazelnut praline (GF) .....	\$21
Apple sorbet w/ crumble & apple cider caramel (GF VG).....	\$19
Affogato (GF)   Mac Liqueur / Licor 43 / Amaro Montenegro / Naked Possum Cacao	\$22

## Stickies & Fortifieds (60ml)

---

<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>Romate</b> Pedro Ximénez Sherry.....	\$16
<i>Jerez, ESP</i>	

## Hot stuff(coming through!)

---

<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>	



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

*- Virginia Woolf*

## Vegan menu

---

Mushroom tartare w/ cashew & celery (GF).....	\$27
French onion croquette w/ mustard “mayonnaise” .....	\$9ea
Panisse chips w/ harissa & pickled onion (GF) .....	\$24
Mushroom pâté w/ quince on toast (GF*).....	\$20
House baked ciabatta & EVOO.....	\$9
Fried potato cakes (GF) .....	\$15
Brussel sprouts w/ sweet hazelnut dressing (GF ) .....	\$19
Roasted broccoli w/ macadamia & currant (GF).....	\$19
Leaves w/ vinaigrette (GF).....	\$14
Roasted cauliflower w/ almond & vadouvan sauce (GF).....	\$35
Orzo w/ pumpkin & cashew (GF*).....	\$37

<b>2-course lunch menu .....</b>	<b>\$55pp</b>
<b>3-course set menu .....</b>	<b>\$79pp</b>

---

GF Gluten Free

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



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

- Daniel Mamet

## Dessert

---

Apple sorbet w/ crumble & apple cider caramel (GF).....\$19

## 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*

---

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