



*"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/ oyster mushroom & mushroom tapenade (GF DF*).....	\$59
3-course set menu	\$95pp

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)

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)	\$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
2-course lunch menu.....	\$65pp
3-course set menu	\$95pp



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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)

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

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

2-course lunch menu	\$55pp
3-course set menu	\$79pp

GF Gluten Free

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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

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