Felix

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

- Virginia Woolf

2 course menu fixe $85pp

First course

Shallots, stracciatella & chive oil

Cured market fish (A) w/ citrus, grapes & radish

Pan-seared scallop (A) w/ herb tofu & crispy prosciutto

Mains (choose 2)

Cauliflower steak w/ almond purée, pine nuts, currants & herbs

Market fish (A) w/ beurre noisette, salmon roe & grilled spring onion

Confit pork belly w/ burnt apple, ginger & lime

Porterhouse w/ mushroom bourguignon & parsnip (+$5pp)

Sher Wagyu M6+ tenderloin w/ mushroom bourguignon & parsnip (+$10pp)

Sides

Crispy broccoli w/ goat's cheese & almonds

Twice-cooked potato pavé w/ cultured cream & chives

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

Our kitchen team will happily work to cater to most dietary requests

Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

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

- Virginia Woolf

4-course menu fixe $115pp

First Course

Shallots, stracciatella & chive oil

Cured market fish (A) w/ citrus, grapes & radish

Pan-seared scallop (A) w/ herb tofu & crispy prosciutto

Second Course

Blackened carrots w/ carrot reduction, pickled carrots & pepitas

Slow-cooked octopus (A) w/ capsicum, radicchio & olives

Mains (choose 2)

Cauliflower steak w/ almond purée, pine nuts, currants & herbs

Market fish (A) w/ beurre noisette, salmon roe & grilled spring onion

Confit pork belly w/ burnt apple, ginger & lime

Porterhouse w/ mushroom bourguignon & parsnip (+$5pp)

Sher Wagyu M6+ tenderloin w/ mushroom bourguignon & parsnip (+$10pp)

Sides

Crispy broccoli w/ goat's cheese & almonds

Twice-cooked potato pavé w/ cultured cream & chives

Dessert (choice)

Crème misu

Pear sorbet w/ sheep's yoghurt, poached rhubarb & macadamia

Cheese plate w/ house made lavosh & chutney

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Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

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

- Virginia Woolf

2 course vegan menu fixe $75pp

First Course

Shallots, "stracciatella" & chive oil

Kohlrabi w/ citrus, grape & radish

Mushroom parfait w/ quince & cornichons

Mains

Cauliflower steak w/ almond purée, pine nuts, currants & herbs

Sides

Crispy broccoli w/ mustard & almonds

Potato cake w/ chives

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Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

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

- Virginia Woolf

4-course vegan menu fixe $105pp

First Course

Shallots, "stracciatella" & chive oil

Kohlrabi w/ citrus, grape & radish

Mushroom parfait w/ quince & cornichons

Second Course

Blackened carrots w/ carrot reduction, pickled carrots & pepitas

Panisse w/ red pepper, fennel & celery

Main

Cauliflower steak w/ almond purée, pine nuts, currants & herbs

Sides

Crispy broccoli w/ mustard & almonds

Potato cake w/ chive

Dessert

Pear sorbet w/ poached rhubarb & macadamia

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Our kitchen team will happily work to cater to most dietary requests

Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

"One cannot think well, love well, sleep well, if one has not dined well"
- Virginia Woolf

À la Carte — Vegan Menu

House baked bread & EVOO $9

Shallots, "stracciatella" & chive oil (GF*) $27

Kohlrabi w/ Kohlrabi w/ citrus, grape & radish $29

Mushroom parfait w/ quince on toast (2) (GF*) $28

Cauliflower steak w/ almond purée, pine nuts, currants & herbs (GF*) $39

Crispy broccoli w/ mustard & almonds (GF*) $19

Potato cake w/ chive (GF*) $19

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
Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

"One cannot think well, love well, sleep well, if one has not dined well"
- Virginia Woolf

À la Carte

Oysters of provenance (A) w/ chardonnay mignonette (GF* DF*) $6ea
Felix caviar service (I) (GF* DF*) ..... MP

House baked bread & butter (VG*) $9
Shallots, stracciatella & chive oil (GF* DF*) $27
Cured market fish (A) w/ citrus, grape & radish (GF* DF*) $27
Pan seared scallop (A) w/ herb tofu & crispy prosciutto (GF* DF*) $29
Chicken liver parfait w/ quince & cornishon (GF* VG*) $28

Cauliflower steak w/ almond purée, pine nuts, & herbs (GF* DF*) $35
Market fish (A) w/ beurre noisette & salmon roe (GF*) $49
Confit pork belly w/ burnt apple, ginger & lime (GF* DF*) $52
Porterhouse (250g) w/ mushroom bourguignon & parsnip (GF*) $59
Sher Wagyu M6+ tenderloin (250g) w/ mushroom bourguignon & parsnip (GF*) $69

Crispy broccoli w/ goat's cheese & almonds (GF* VG*) $19
Twice cooked potato pavé w/ cultured cream & chive (GF* VG*) $19

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
Seafood Country of Origin: (A) Australian (I) Imported (M) Mixed

Felix

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

Dessert

Crème misu (GF*) $21

Pear sorbet w/ sheep's yoghurt, poached rhubarb & macadamia (GF* DF*) $21

Cheese plate w/ house made lavosh & chutney (GF* VG*) $28

Affogato (GF) | *Mac* Liqueur / *Licor 43* / *Montenegro* / *Naked Possum* Cacao $22

Stickies & Fortifieds (60ml)

Dom. Pichot "Les Marigny" Chenin Blanc '20 ..... $16
Val de Loire, FR

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

Henriques & Henriques "Boal 10yo" Madeira NV $22
Madeira, POR

Inkwell "Black and Blue" Zinfandel '21 ..... $16
McLaren Vale, SA

Hot stuff (coming through!)

Cartel Coffee
House espresso blend | Regular milk $6
Soy ..... +$1
Decaf | Strong ..... +$0.5

Australian Tea Masters
Grown around the world and blended in Geelong $6
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

VG Vegan | **GF** Gluten Free | **DF** Dairy Free | * is or can be made
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