

# FLEET

## OYSTERS

Accompaniments of refreshing lime granita, plum Mignonette	
6 pieces . . . . .	36
12 pieces . . . . .	68

## SNACKS

House marinated Toolunka olives V, GF, NF . . . . .	9
Rustic shoestring fries, truffle mayo . . . . .	14
Cobb lane Rye Sourdough bread, saffron herb butter . . . . .	12
Yurrita MSC Cantabrico Anchovy Can, tomato butter, rye bread crisp . . . . .	23

## CANAPÉS

Half shell seared scallops, Yarra Valley caviar, lemon chili butter GF . . . . .	19
Braised pork cheek croquettes, apple relish, parsley mayo, pecorino cheese . . . . .	18
Chicken skin crunch, chicken liver, balsamic onions GF . . . . .	16
Grill corn tostada, textures of corn, pecorino cheese V, GF . . . . .	15

## SUBSTANTIAL

Torched Island skull prawns, orange gastrique, puffed wild rice GF, DF. . . . .	28
Fresh Savour & Grace burrata, grilled courgette, pine nut pesto, garlic herb bread . . . . .	23
Fleet Signature lobster crêpe, radish, pearl cucumber, citrus bisque emulsion . . . . .	29
Charcoal mushroom arancini, portobello ketchup, 36 months parmigiano reggiano V . . . . .	22
Smoked chicken thigh, torched corn, saffron coconut cream, coriander, flat bread . . . . .	26
Grilled lamb tenderloin, olive salsa, pickled fennel, black garlic jus GF, DF. . . . .	32

## DESSERT

Chocolate cremieux, coffee caviar, sponge, raspberries, cocoa meringue . . . . .	18
Blood orange sorbet, relish, tapioca crumbs, gold leaf, berry coulis DF. . . . .	18

## MEAT & CHEESE PLATTER

Chef's selections of Cheese & Gourmet meats, served with house condiments . . . . .	50
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## CHARCUTERIE 50G

Saison Wagyu Salami. . . . .	19
Prosciutto di Parma . . . . .	16
Wagyu beef bresaola 9 score . . . . .	25

## CHEESE 50G

Soft . . . . .	\$16
Gabriel Coulet Roquefort , Six Farms Truffle Brie, Nimbin Valley Triple Cream	
Hard. . . . .	\$16
Section 28 Monforte. Van Der Heiden Cheverano	

