

FLEET

SNACKS

Fresh shucked Oysters, Nam Jim dressing (6 pieces)	39
House marinated Toolunka Creek olives v, GF, DF	12
Cobb Lane olive sourdough bread, herb brown butter	12
Rustic shoestring fries, rosemary salt, truffle aioli	14

CANAPÉS

Half shell seared scallops, spicy tom yum butter	19
Braised pork cheek croquettes, apple relish, parsley mayo, pecorino	19
Sweet green peas tostada, avocado mousse, almond feta, pine nuts VG, GF	18
Confit tomato éclair, smoked tomato concasse, marinated goats' feta cheese v	19
Prawn on toast, garlic chive mayo, granny apples, flying fish tobiko	22

SHARED PLATES

Savour & Grace burrata, smoked raisin concasse, torched nectarines, frisee lettuce	29
Hiramasa kingfish crudo, coconut gel, green jalapeno, kaffir lime dressing GF, DF	29
Charcoal mushroom arancini, truffle mushroom ketchup, 36 months parmigiano reggiano	29
Gippsland grass fed lamb loin, shallot & chilli crisp, roasted Dutch carrots, lamb jus GF, DF	42
Pan seared Ocean Trout, cucumbers & fennel salad, yuzu butter emulsion	39
Grilled Black Angus Rib-eye steak, asparagus, bone marrow jus (30 Days Dry Aged) GF/DF	59

DESSERT

Raspberries at 22, raspberry mushroom, yoghurt ganache, raspberry compote, meringue GF	19
Fleet Petit Four, chocolate & caramel tart, mini granny apple, tropical slice	25

MEAT & CHEESE PLATTER

Chef's selection of cheese & gourmet meats, served with marinated olives, guindilla peppers, crackers & bread	59
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CHARCUTERIE 50G

Saison Wagyu Salami	19
Prosciutto di Parma	19

CHEESE 50G

Served with crackers

Six Farms truffle brie	19
Nimbin Valley triple cream	19
Van Der Heiden Chevrano	19

