

— | SNACKS & NIBBLES | —

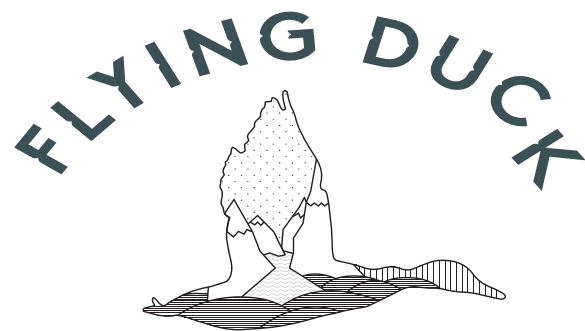
Spicy 'Duck's Nuts'	7.5
Freshly shucked oysters - Natural	4ea
Marinated olives	8
Leeks and pecorino croquettes served with truffle aioli (5)	14
Salt & pepper squid, housemade kimchi and miso aioli	16
Confit mushroom on crispy leeks bed, pangrattato and balsamic	12
Freshly baked bread served with EVOO and balsamic vinegar	6
Baked polenta, gorgonzola cream and gremolata	16
Veggie garden, baba ganoush, porcini mushroom and dried olives	15
Prosciutto platter, duck liver parfait, croutons and grissini	23

— | FLYING DUCK CLASSICS | —

Chicken parma, chips, garden salad	25
Tiny Parma - chips, garden salad	17
Battered fish and chips, garden salad, tartare	26
Sirloin minute steak, wild roquette, horseradish and chimichurri	28
Grilled Angus deluxe burger, iceburg lettuce, Leicester cheddar, beetroot mayo, bacon jam and chips	25

— | MAINS | —

Seafood hot pot, mussel, rockling and calamari	26
Homemade beef cheek pie, spinach mash potato, and red wine jus	18
Homemade gnocchi with fresh ricotta, seasonal tomatoes and zucchini	27
Fish of the Day	MP
Crispy pork belly on glazed carrot purée, fennel salsa verde, salad and red wine jus	33



— | FROM THE GRILL | —

Not Available 3-5pm



300g Sirloin grass-fed Marble score 2+	36
300g scotch fillet Riverina Angus Reserve Marble score 2+	41

Kobe Cuisine is one of Australian's most luxurious beef brands. With a minimum of AA6 marbling score, Kobe Cuisine promises delicate texture, unmistakable tenderness and depth of flavour.

250g wagyu rump Kobe Cuisine MB6+	40
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All grilled items come with your choice of one of the following sides and one of the following sauces

Sides:
Beer battered chips
Roquette salad
Roast vegetables

Sauces:
Red wine jus
Peppercorn sauce
Mushroom sauce
Blue cheese sauce
Garlic butter

Additional sides and sauces	4
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— | SIDES | —

Beer battered chips with aioli	8
Broccoli on Fontina cheese curd and hazelnut	11
Warm pumpkin salad with Persian feta, wild roquette and croutons	11
Dutch cream potatoes roasted in wagyu fat, garlic and herbs	11
Glazed Dutch carrots and lemon thyme	11
Grains salad	11

— | TO SHARE | —

Available after 5pm

Slow roasted 1.2kg Saltgrass lamb shoulder on the bone (Recommended for 2 people) <i>Served with honey glazed pumpkin, Persian feta and saltbush</i>	65
Whole roast duck with apple cider and grains salad (Recommended for 2 people)	62

— | DESSERTS | —

Apple tarte Tatin	13
Traditional New York cheesecake	14
Red wine pear crumble	14
Selection of local and imported cheeses with lavosh and quince paste	
2 cheeses	17
3 cheeses	21

— | WINES BY THE GLASS | —

NV Brown Brothers Prosecco, VIC	9
NV RedBank 'Emily', VIC	8
NV G.H. Mumm 'Cordon Rouge' Brut, FR	18
2016 Alasia Moscato d'Asti, Italy	9
2017 Devil's Corner Riesling, SA	10
2015 Henschke Peggy's Riesling, SA	12
2017 Bay of Stones Sauvignon Blanc, SA	8
2016 Vidal Estate, Sauvignon Blanc, NZ	9
2015 Parini Pinot Grigio, Italy	8
2018 Mojo, Pinot Grigio SA	10
2016 Villa Maria, Pinot Gris, NZ	11
2016 Gepetto Chardonnay, VIC	10
2016 Xanadu Exmoor Chardonnay, WA	11
2016 Mas Fleurey (Grenache blend) Rosé, FR	10
2015 Devil's Corner, Pinot Noir, TAS	10
2017 Fat Bastard, Pinot Noir, France	11
2013 Penley Estate Cab Sauv, SA	12
2014 Fox Creek Cabernet Sauv, SA	10
2014 The Clare Wine Co, Shiraz, SA	9
2014 Round Two, Shiraz, SA	10
2013 Kennedy Shiraz, VIC	12
2016 Crittenden Pinocchio Sangiovese, VIC	10

FOR GOOD TIMES

EST. 1868

PRAHRAN

Please feel free to ask one of our friendly staff to see our full wine list if you want to have more than just a glass