



— | SNACKS & NIBBLES | —

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
Freshly baked bread served with EVOO and balsamic vinegar	6
Prosciutto platter, seasonal fruit, croutons and grissini	23
Burrata on fresh gazpacho, balsamic and tomato concasse	19
Taro crumbed prawns on roasted capsicum and saffron sauce (4)	22
Crispy polenta chips with chipotle mayo	12
Mussels - Gorgonzola and lemon (white sauce) - Napoli, chilli and coriander (red sauce)	16

— | FLYING DUCK CLASSICS | —

Chicken parma, chips, garden salad	25
Tiny parma, chips, garden salad	17
Battered fish and chips, garden salad, tartare	26
160g Beef Flank steak with green chimichurri	28
Grilled Angus cheeseburger, cheddar, gorgonzola, iceberg lettuce and aioli	25

— | 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

*All grilled items come with your choice of one  
of the following sides and one of the following  
sauces*

Sides:

Beer battered chips  
Garden salad  
Roast vegetables

Sauces:

Red wine jus  
Peppercorn sauce  
Mushroom sauce  
Blue cheese sauce

Additional sides and sauces 4

— | MAINS | —

Slow cooked lamb shank, braised silverbeet,  
roasted celeriac purée and cherry tomatoes 31

Duck breast on wild rice, cherry beetroot  
purée with goat cheese foam 33

Open roast beef steak sandwich,  
caramelised onion, roquette, fried egg and  
mayo on sourdough bread 28

Roasted watermelon steak, pea purée,  
garlic chips and dry kalamata olives 19

Fish of the Day MP

Homemade gnocchi with fresh ricotta,  
seasonal tomatoes and zucchini 27

— | TO SHARE | —

Available after 5pm

Slow roasted 1.2kg Saltgrass lamb shoulder  
on the bone with saltbush 65  
(Recommended for 2 people)

*Served with Dutch cream potatoes roasted in  
duck fat, garlic and herbs*

— | SIDES | —

Beer battered chips with aioli 8

Dutch cream potatoes roasted in wagyu fat,  
garlic and herbs 11

Cos lettuce salad, parmesan, tartare sauce  
and radish 10  
- Add crispy bacon \$2

Grilled asparagus, cured egg yolk mayo and  
dry olives 11

Pea salad, mint, shallot and ricotta salata 11

— | DESSERTS | —

Floating Island 13  
English cream, meringue, caramel and  
strawberries

Iced Mojito 12  
Fresh mint granita and lemon sorbet  
- Add Rum \$2

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
2017 Alasia Moscato d'Asti, Italy	9
2018 Devil's Corner Riesling, SA	10
2017 Henschke Peggy's Riesling, SA	12
2018 Bay of Stones Sauvignon Blanc, SA	8
2017 Vidal Estate, Sauvignon Blanc, NZ	9
2018 Parini Pinot Grigio, Italy	8
2018 Mojo, Pinot Grigio SA	10
2016 Villa Maria, Pinot Gris, NZ	11
2017 Geppetto Chardonnay, VIC	10
2017 Xanadu Exmoor Chardonnay, WA	11
2016 Mas Fleurey (Grenache blend) Rosé, FR	10
2017 Devil's Corner, Pinot Noir, TAS	10
2017 Fat Bastard, Pinot Noir, France	11
2017 Penley Estate Cab Sauv, SA	12
2016 Fox Creek Cabernet Sauv, SA	10
2016 The Clare Wine Co, Shiraz, SA	9
2017 Round Two, Shiraz, SA	10
2015 Kennedy Shiraz, VIC	12
2017 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*