



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
Glazed baby carrots with pomegranate and dukka, served on homemade hummus	14
Burrata on fresh gazpacho, balsamic and tomato concasse	19
Beetroot cured Kingfish ceviche on a crispy squid ink rice cracker	21
Crispy polenta chips with chipotle mayo	12
Mussel pot with a tomato, coriander and chilli sauce, served with toasted bread	16
Prosciutto platter, seasonal fruit, 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
180g Beef Flank steak, green chimichurri and confit potatoes	29
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
<i>All grilled items come with your choice of one of the following sides and one of the following sauces</i>	

Sides:

Beer battered chips
Roquette salad
Roast broccolini

Sauces:

Red wine jus
Peppercorn sauce
Mushroom sauce
Blue cheese sauce

Additional sides and sauces	4
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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 ricotta salata, seasonal tomatoes and wild roquette	27

TO SHARE

Available after 5pm

Slow roasted 1.2kg Saltgrass lamb shoulder on the bone with saltbush (Recommended for 2 people)	65
<i>Served with Dutch cream potatoes roasted in duck fat, garlic and herbs</i>	

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
Grilled asparagus, cured egg yolk mayo and dry olives	11
Pea salad, mint, shallot and ricotta salata	11

DESSERTS

Floating Island English cream, meringue, caramel and strawberries	13
Iced Mojito Fresh mint granita and lemon sorbet - Add Rum \$2	12
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