



— | SNACKS & NIBBLES | —

Freshly shucked oysters - Natural	4.50ea
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 cranberry and dukka, served on homemade hummus	14
Chargrilled lamb ribs with seeded mustard and pipirrana dressing	17
Cured meat selection served with toasted tomato bread	23
Grilled King prawn, chilli oil, citrus on kataifi pastry (1)	MP
Cured ocean trout carpaccio, mandarin dressing, mint gel and goat cheese curd	20
BBQ chicken drumsticks with crispy pangrattato	17
Mussel pot, slow cooked napoli sauce, coriander and chilli sauce, served with toasted sourdough	16
— 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 beef burger, cheddar, caramalised onion, pickles, 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

— | MAINS | —

Sous vide veal loin with braised spinach, roasted parsnip purée and confit cherry tomatoes	31
Homemade pappardelle with osso buco ragu and pecorino	28
Duck leg a l'Orange with chargrilled radicchio and cherry beetroot purée	30
Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	18
Fish of the Day	MP

— | 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 rosemary and garlic potatoes</i>	
Weekend Roast	MP
<i>Available Friday to Sunday</i>	

— | SIDES | —

Beer battered chips with aioli	9
Crispy polenta chips with chipotle mayo	12
Cos lettuce salad, parmesan, tartare sauce and radish	10
Baked potatoes with cultured cream, chives and fried saltbush	9
Honey balsamic roasted Brussels sprouts	9

— | DESSERTS | —

Profiteroles with vanilla ice cream, dulce de leche (soft caramel) and nut praline	12
Chocolate and orange tart	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', Sparkling, VIC	8
NV G.H. Mumm 'Cordon Rouge', Brut, France	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	9
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*