



— | 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
Crispy polenta chips with chipotle mayo	12
Duck sliders, orange chutney, radicchio and citrus aioli (3)	17
Charcuterie board, cured meat selection with pickles, grissini and croutons	24
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
Eggplant parmigiana	26
Eggplant lasagne style, napoli, mozzarella and basil	
Grilled Angus beef burger, cheddar, caramelised onion, pickles, iceberg lettuce and aioli served with chips	25

— | FROM THE GRILL | —

Available after 12pm

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
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 | —

Not available from 3-5pm

Crispy pork belly, glazed bosc pear on a lentil and prosciutto stew	31
Homemade pappardelle with osso buco ragu and pecorino	28
Fish of the Day	MP
Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	18
Weekend Roast	MP
<i>Available Friday to Sunday</i>	

— | TO SHARE | —

Available after 5pm

Slow roasted 1.2kg Saltgrass lamb shoulder on the bone with saltbush (Recommended for 2 people)	65
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Served with rosemary and garlic potatoes

— | SIDES | —

Beer battered chips with aioli	9
Cos lettuce salad, parmesan, tartare sauce and radish	10
Jacket potatoes with cultured cream, chives and fried saltbush	9
Honey balsamic roasted Brussels sprouts	9
Grilled asparagus, pecorino Romano, cured egg yolk and toasted almond	10

— | 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
2018 Alasia, Moscato d'Asti, Italy	9
2018 Devil's Corner, Riesling, SA	10
2018 Henschke Peggy's, Riesling, SA	12
2018 Bay of Stones, Sauvignon Blanc, SA	8
2018 Vidal Estate, Sauvignon Blanc, NZ	9
2017 Parini, Pinot Grigio, Italy	9
2018 Villa Maria, Pinot Gris, NZ	11
2017 Xanadu Exmoor, Chardonnay, WA	11
2016 Cookoothama, Chardonnay, NSW	9
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 Scarpantoni, Shiraz, SA	9
2015 Kennedy, Shiraz, VIC	12
2017 Fantini, Sangiovese, Italy	10

*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*

FOR GOOD TIMES

EST. 1868

PRAHRAN