



— | 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
Korean style fried chicken strips served with housemade hot sauce (4)	17
Burrata with seasonal vegetable ragu	17
Duck sliders, orange chutney, radicchio and citrus aioli (3)	17
Charcuterie board, cured meat selection with pickles, grissini and croutons	24
Watermelon salad with grilled haloumi, mint, sesame and balsamic syrup dressing	15
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

250g Sirloin grass-fed Marble score 2+	33
250g Scotch Fillet Riverina Angus Reserve Marble score 2+	37

*All grilled items are served with chips and
rocket salad and come with your choice of
one of the following sauces*

Sauces:

- Red wine jus
- Peppercorn sauce
- Mushroom sauce

— | MAINS | —

Not available from 3-5pm

Crispy pork belly, glazed bosc pear on a lentil and prosciutto stew	31
Fresh homemade fettuccine with garlic prawns, concasse tomatoes, chilli flakes and pangrattato	27
Fish of the Day	MP
Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	18
Roasted Dutch carrots, farro, radicchio, crumbled goats cheese and blood orange salad	19

— | 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>	

— | SIDES | —

Beer battered chips with aioli	9
Garden salad with Kalamata olives, cherry tomatoes and a house dressing	8
Chargrilled broccolini with garlic and white wine reduction	9
Roasted pumpkin with goats cheese, honey glaze and seeds	10
Rosemary and garlic Dutch potatoes	9

— | DESSERTS | —

Profiteroles with vanilla ice cream, dulce de leche (soft caramel) and nut praline	12
Chocolate and orange tart	12
Add raspberry sorbet	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', 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
2019 Henschke Peggy's, Riesling, SA	12
2019 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
2018 Xanadu Exmoor, Chardonnay, WA	11
2017 Cookoothama, Chardonnay, NSW	9
2018 Point de Convergence, Rosé (Grenache blend), France	10
2018 Devil's Corner, Pinot Noir, TAS	10
2018 Fat Bastard, Pinot Noir, France	11
2018 Penley Estate, Cabernet Sauv, SA	12
2016 Scarpantoni, Shiraz, SA	9
2015 Kennedy, Shiraz, VIC	12
2018 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

10% surcharge applies to all American Express transactions
10% surcharge applies on all public holidays