

# SHOWROOM *Bar*

## Bar Bites

Marinated Mount Zero olives Lemon, rosemary	12
Oysters freshly shucked to order (6) Bergamot mignonette Add Polanco Oscietra Caviar Grand Reserve 5g	42
Leek and potato puffs Olive, chervil	16
Chicken liver pâté éclair Raspberry, apricot chutney	21
Prosciutto 'ravioli' Ricotta, basil, cantaloupe gel, limoncello	18
Sloe Gin cured Ōra King salmon Smoked yoghurt, mandarin, beetroot	23
Artisanal Victorian cheese selection Muscatels, quince, lavosh, oat and seed cracker	37

## Comforts

Butter poached rock lobster roll Brioche, iceberg, celery, saffron aioli, smoked salmon pearls, shoestring fries	36
The Royce club Sourdough, chicken, bacon, fried egg, mayonnaise, shoestring fries	32
Flame-grilled Black Angus burger Cheddar, pickles, tomato, wholegrain mustard mayonnaise, shoestring fries	34

## Sides

Rye and ale bread Artisanal cultured butter, sea salt	12
Mixed leaves Heirloom tomatoes, goats' cheese, cider-pistachio dressing	16
Truffle Paris mash Pecorino, chives	18
Spiced tender stem broccolini Preserved lemon	16
Pomme frites Marie rose	13

## Entrées

Lobster gazpacho Brioche	26
Caesar salad Baby cos, pancetta, white anchovies, Trentingrana Add chicken or smoked salmon	26
Stilton and pear salad Baby spinach, radicchio, walnuts, red wine vinaigrette	26
Grilled scallops Cauliflower purée, macadamia, peas, warm bacon vinaigrette	29
Chargrilled Fremantle octopus Sweet corn, pickled red onions, bell pepper, navy beans	31
Handcrafted burrata Figs, heritage Bendigo beetroot, endives, truffle honey	29
Smoked beef tartare Pickled radish, shiraz gin salmon caviar, potato crisps	33

## Mains

John Dory Asparagus, green peas, horseradish, fennel, kipfler potato, dill	48
Free range sous vide chicken Potato terrine, braised Dutch carrots, whisky jus	44
Moreton Bay bug Purple cauliflower, finger lime, samphire, Champagne-salmon caviar beurre blanc, grilled baguette	49
Roasted Savoy cabbage Pumpkin-miso purée, wild mushrooms, couscous, pickled apples, yuzu	41
Skull island tiger prawn risotto Crispy saffron, lobster oil, warrigal greens, fermented chilli romesco	49
Rigatoni amatriciana Guanciale, salami, tomato, chilli Add anchovies	38
Mt. Leura lamb loin	5
Mushroom fricassée, eggplant, Stilton, anchovy-mint gremolata	48
Parwan Prime angus eye fillet Jerusalem artichoke, fondant potato, pistachio-watercress purée, Manzanilla olive jus	56

## Caviar



Polanco Oscietra Caviar Grand Reserve  
30g \$159 / 50g \$259  
Blinis, crème fraîche, crispy potatoes

## Tout De Suite

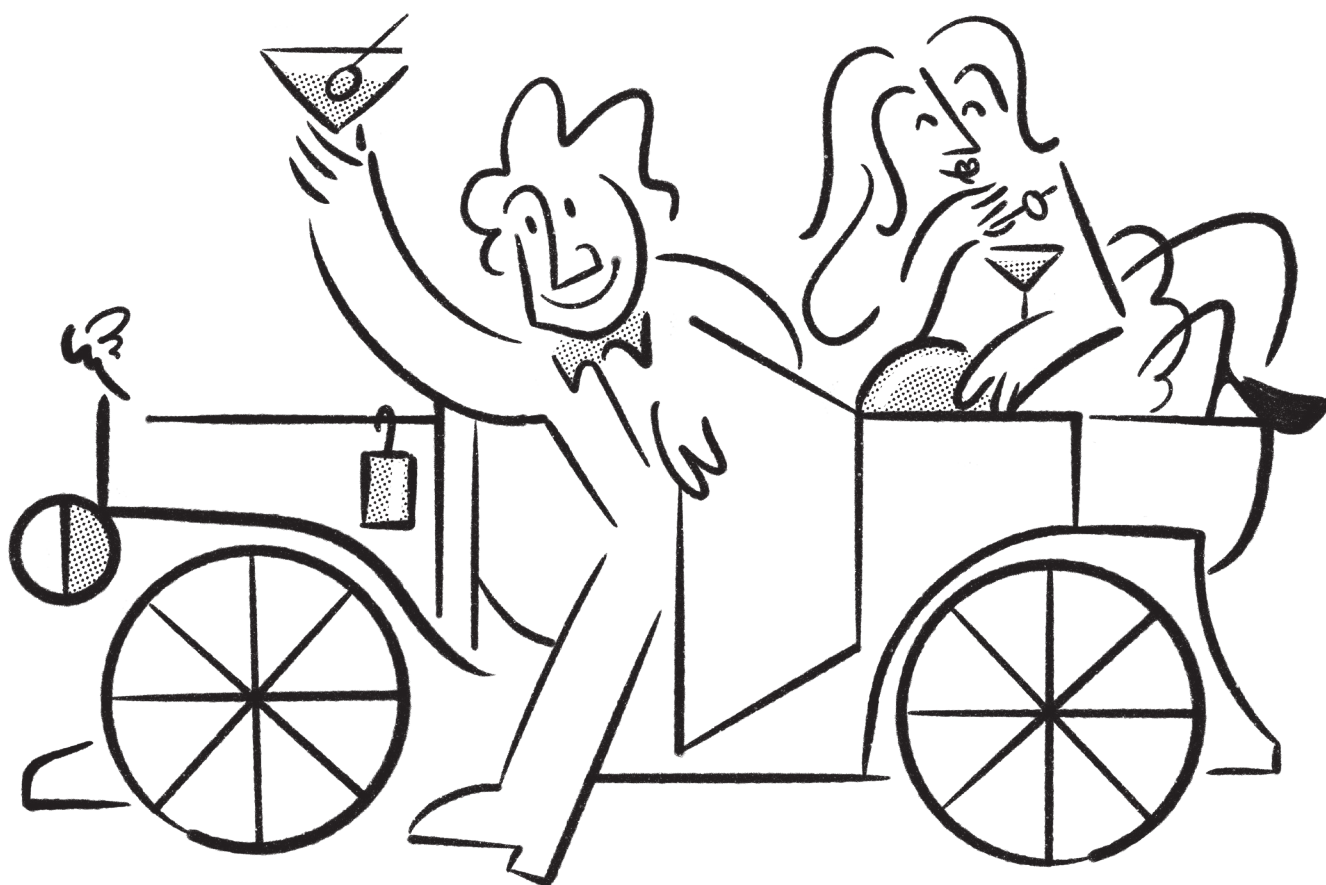


CHAMPAGNE  
**TAITTINGER**  
*Reims*

NV Champagne Taittinger  
Cuvée Prestige Brut  
Glass \$30 / Bottle \$175

## Desserts

Passionfruit and mango pavlova White chocolate-macadamia dukkah	23
Crème brûlée Espresso martini ice cream, cookie crumble	23
Mixed berry trifle Sherry custard, whipped cream	23
Chocolate and Grand Marnier tart Salted caramel-toffee ice cream, maple gel	24
Tasmanian leatherwood honey panna cotta Honeycomb, strawberry, rhubarb, coconut swirl	24
Daily sorbet and ice cream selection	18



Set in Melbourne's original  
Luxury Automobile Showroom