

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
Bluefin tuna tartare Carrot-ginger espuma, lime coral	23
Leek and potato puffs Olive, chervil	16
Chicken liver pâté Pickled cherries, kuzu pan de cristal	21
Pork rillettes Rosé Champagne jelly, bronze fennel, grilled sourdough	22
Sloe gin cured Ôra 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
Tender stem spiced broccolini Preserved lemon	16
Pomme frites Marie rose	13

Entrées

Lobster bisque Brandy crème fraîche, pepperberry brioche	29
Pâté en croûte Cumberland sausage, pistachio, pancetta, port gel, pickles	32
Grilled scallops Cauliflower purée, macadamia, peas, warm bacon vinaigrette	29
Scotch egg Black pudding, lamb, Gippsland aged cheddar cream	27
Chargrilled Fremantle octopus Parsnip-anchovy agrodolce, crispy quinoa, salsa verde	31
Handcrafted burrata Figs, heritage Bendigo beetroot, endives, truffle honey	29

Mains

Bass Strait blue eye Asparagus, patty pan, navy bean purée, smoked butter beurre blanc	49
Free range sous vide chicken Potato terrine, braised Dutch carrots, whisky jus	44
Roasted duck breast Sweet potato, sugarloaf cabbage, puffed wild rice, cherry jus	46
Baked romanesco Cheddar, tomato, tarte fine, white asparagus, hazelnut	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 Mushroom fricassée, eggplant, Stilton, anchovy-mint gremolata	5
Parwan Prime Angus eye fillet Jerusalem artichoke, fondant potato, pistachio-watercress purée, manzanilla olive jus	48
	56

Caviar



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

Tout De Suite

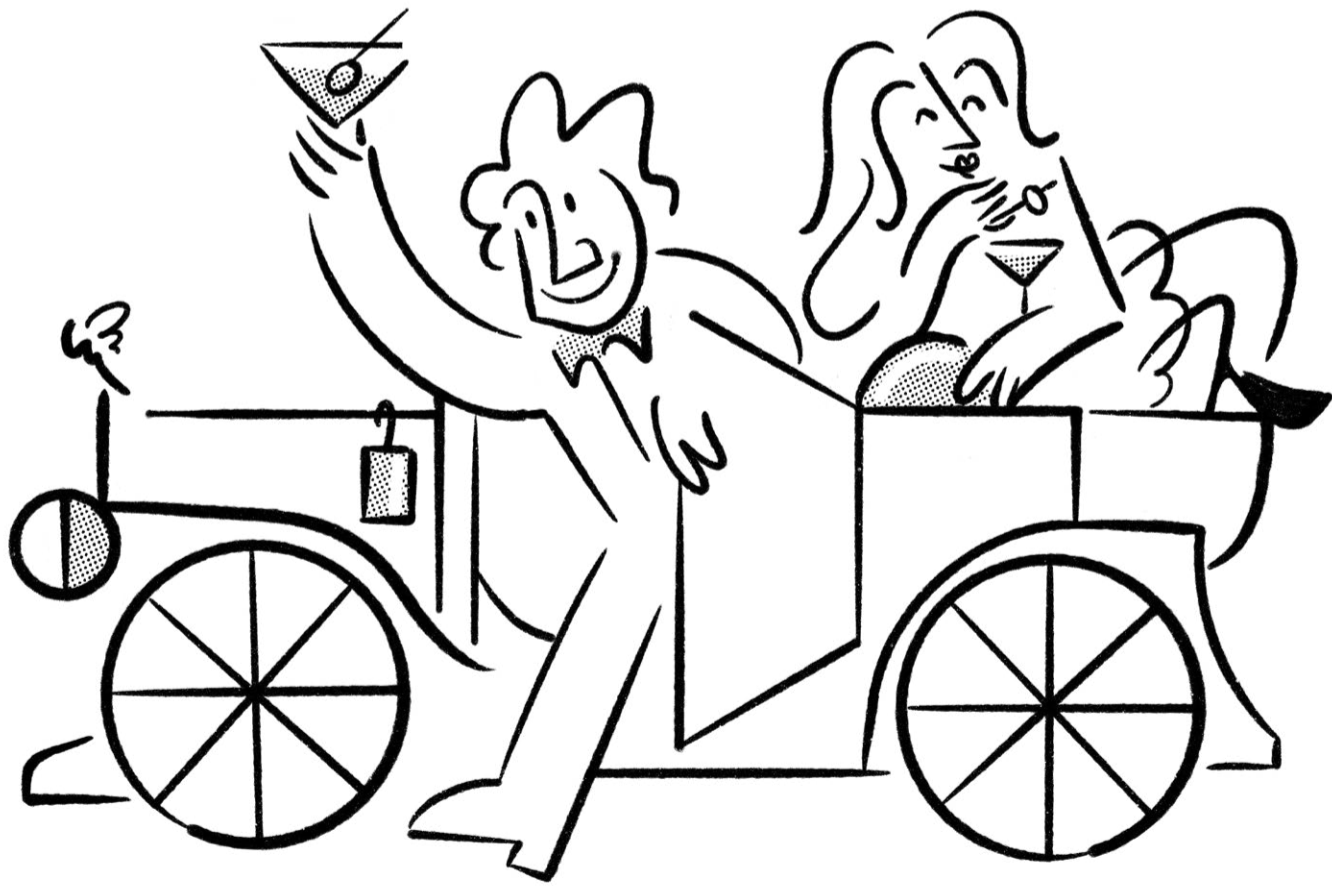


CHAMPAGNE
TAITTINGER
Reims

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

Desserts

Eton Mess Passionfruit and pineapple, mascarpone, mint	23
Crème brûlée Espresso martini ice cream, cookie crumble	23
Mixed berry trifle Sherry custard, whipped cream	23
Chocolate and Grand Marnier vegan tart Salted caramel-toffee ice cream, maple gel	24
Warm butterscotch pudding Dates, pecan mousse, whisky ice cream	24
Daily sorbet and ice cream selection	18



Set in Melbourne's original
Luxury Automobile Showroom