

SHOWROOM *Bar*

Bar Bites

Marinated Mount Zero olives Lemon, rosemary	15
Oysters freshly shucked to order (6) Bergamot mignonette Carbonara, guanciale, native pepper	42
Hibachi flamed ocean trout Home-made crumpet, yuzu kosho, smoked miso	19
Beef short rib croquettes Bacon, jalapeño, black garlic	19
Chicken liver pâté éclair Raspberry, apricot chutney	19
Sloe Gin cured Ōra King salmon Smoked yoghurt, mandarin	19
Artisanal cheese selection Muscatels, charcoal wafer, raisin crisp, apple compote, olive jam, fig jam	39

Entrées

Duo of cauliflower soup Crispy prosciutto, almonds, blue cheese toast	26
Caesar salad Baby cos, pancetta, white anchovies, Grana Padano Add chicken or smoked salmon	28
Danablu and pear salad Baby spinach, radicchio, walnuts, red wine vinaigrette	28
Spinach, ricotta & egg yolk raviolo Lemon, pecorino, truffles, pinenuts	33
Grilled scallops Parsnip purée, anchovy caponata, citrus jus, macadamia	34
Hand-cut smoked beef tartare Pickled radish, shiraz gin salmon caviar, potato crisps	35
Chargrilled Fremantle octopus Saffron, potato, harissa, confit garlic, squid ink	35
Handcrafted burrata Heritage Bendigo beetroot, grapefruit, orange, yuzu	32
Wagyu toastie Pickled cucumber, bacon, truffle, horseradish	35

Mains

Moreton Bay bug Brussels sprouts, purple potato, leeks, turnips, achiote oil, black bean aioli	55
Seafood linguine Baby squid, mussels, pipi, bottarga, prawn tartare, basil	65
Slow-braised lamb shoulder Green peas & goat cheese tart, eggplant purée, mint jus	59
Baked black cod Pumpkin, pickled mustard, Hasselback potato, curry leaf beurre blanc	52
Red snapper Milanese Celeriac remoulade, oyster aioli, finger lime	58
Sous vide Hazeldene chicken roulade Zucchini flower, blue cheese, fermented lemon, kaffir lime-black garlic cream	49
Baked hand-made ricotta gnocchi Stracciatella, dried olives, kale, chili, sourdough croutons, Napoli	46
Rock lobster risotto Crispy saffron, lobster oil, lime, citrus mascarpone, bisque foam	58
Hibachi grilled duck breast Confit leg croquette, liver parfait, port wine poached figs, Swiss chard, cherry jus	62
Parwan Prime angus eye fillet Confit King mushroom, asparagus, potato charcoal terrine, whiskey jus	65

Caviar

Blinis, crème fraîche, crispy potatoes, pickled shallots, quail egg	
Oscietra Prestige 20g	145
Kristal 30g	220
Transmontanus 30g	180
A decadent tray presents the epitome of refined luxury.	
Pair with a glass of Taittinger	36



Sides

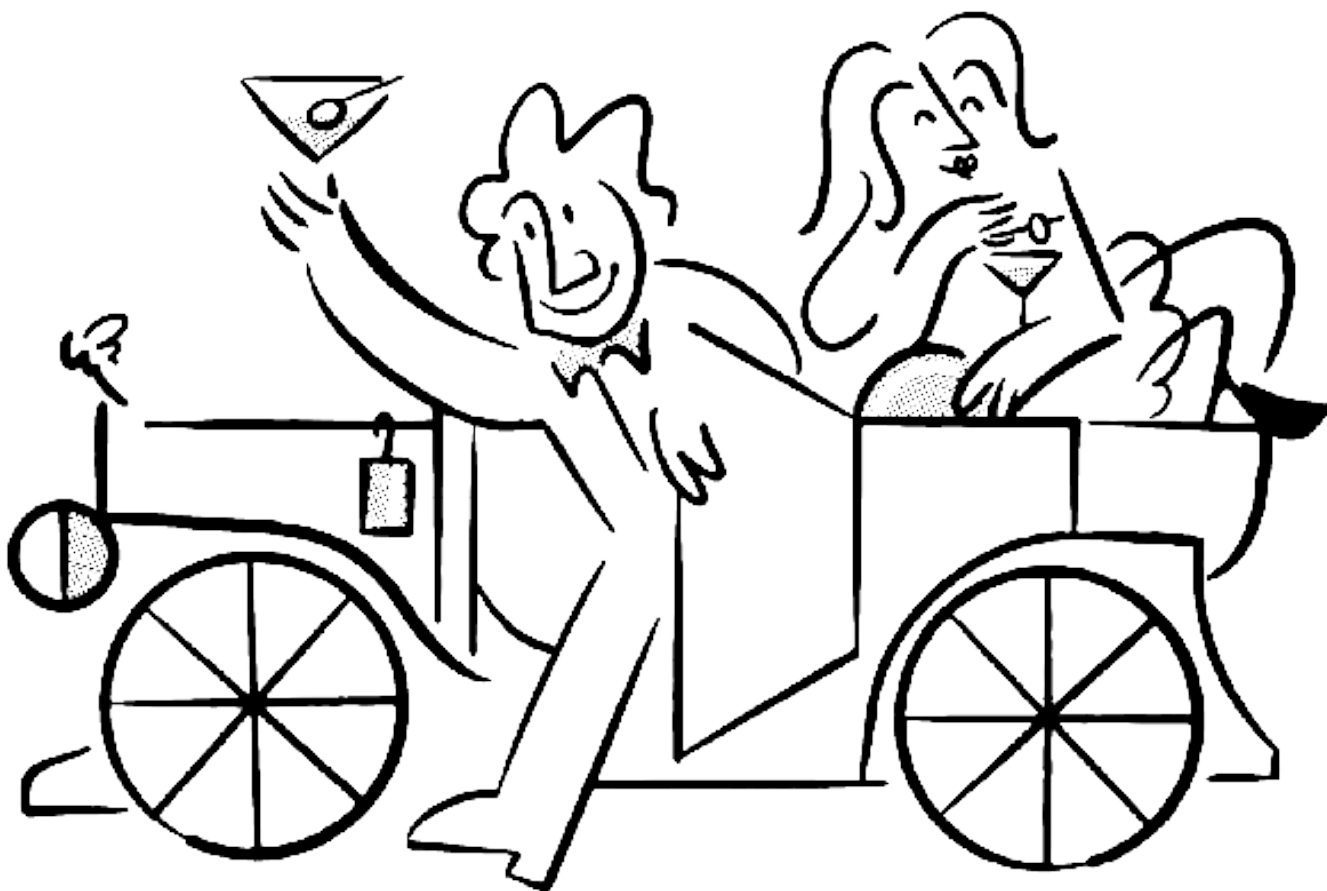
Homemade Parker roll Artisanal cultured butter, sea salt	11
Mixed leaves Heirloom tomato, radish, mint, pomegranate balsamic	17
Paris mash Chives	18
Grilled asparagus Parmesan, lemon	19
Tiger prawn mac 'n' cheese Smoked scarmoza, prawn oil	22
Pommes frites Marie rose	14

Comforts

Butter poached rock lobster roll Brioche, iceberg, celery, saffron aioli, smoked salmon pearls, shoestring fries	41
The Royce club Sourdough, chicken, bacon, fried egg, mayonnaise, shoestring fries	38
Flame-grilled Black Angus burger Caramelised onions, roasted peppers, dried tomatoes, aioli, smoked scamorza, shoestring fries	41

Desserts

Grand Cru Cuvée chocolate soufflé Bellini sorbet, gianduja Add Transmontanus caviar	30
Crème caramel Lemon sorbet, grapefruit, orange	24
Warm apple tart Granny smith sorbet	24
Purple carrot cake Saffron condensed milk, pineapple	24
Assorted Petit fours	22
Daily sorbet and ice cream selection	21



Set in Melbourne's original
Luxury Automobile Showroom