

Autumn 2026

Sharing menu:

4 dishes \$60 per person

5 dishes \$70 per person

6 dishes \$80 per person



Saganaki | Persian figs | honey

Beetroot Hummus | grilled pita bread

Yorkshire Pudding | smoked salmon mousse

Duck Liver Parfait | Pedro Ximenez jelly | cornichons | lavosh

Salumi Plate | cornichons | sourdough focaccia

Lemon Garlic Australian King Prawns | sumac croutons | pomegranate

BBQ Pork Bao Buns | hoisin | pickles | coriander | fried shallots

The Den's Southern Fried Chicken | epic BBQ sauce | kewpie

Lamb Shoulder Bastilla | smoked almond romesco

Beef or Zucchini Falafel Sliders | brioche bun | herbs | mayo | relish

Grilled Saffron Risotto | date puree | saffron mayo | snow pea

Peanut Satay Fried Tofu | Thai chilli jam | corn and coconut

Charred Broccolini | sauce gribiche | fines herbes

Additions:

French Fries | Japanese mayonnaise **12**

Warm Marinated Olives | Sicilian & Kalamata **14**

½ Dozen Pacific Oysters, Little Swanport, TAS | lemon **39**

Cheese Board | French selection | accompaniments **42**

TO FINISH

Dark Chocolate Marquise | lavender ice cream

Sticky Date Pudding | butterscotch | vanilla bean ice cream

Ekmek Kataifi | cinnamon syrup soaked pastry | vanilla custard | cognac cream | pistachio | rose

FORTIFIEDS, DESSERTS AND DIGESTIFS BY THE GLASS

NV	Buller Fine Old Muscat	Rutherglen, VIC	10
NV	Buller Fine Old Tawny	Rutherglen, VIC	10
NV	Mr Pickwick's Particular Tawny	Angaston, SA	19
NV	Stanton & Killeen Classic Topaque	Rutherglen, VIC	18
NV	Stanton & Killeen Classic Muscat	Rutherglen, VIC	18
NV	Barbadillo La Cilla Pedro Ximenez	Andalucia, Spain	14
2018	Fonseca LBV Port	Porto, Portugal	16
2002	Toro Albala Don PX Gran Reserva	Cordoba, Spain	34
NV	Pennyweight Gold	Beechworth, VIC	16
NV	Fot-Li Vermut 'Rojo'	Reus, Spain	12
NV	Fot-Li Vermut 'Formula Antiga'	Reus, Spain	16
NV	Amaro Sfumato Rabarbaro	Trento, Italy	16

A selection of artisan tea and espresso available

Please note: we are unable to itemize bills

10% weekend surcharge applies