

Seafood Stack for two

\$58

(WA prawns, Tasmanian salmon, blue swimmer crab, freshly shucked oysters, green NZ mussels, fish kebabs & salt and pepper calamari)

ENTRÉE

Soup of the day with crusty bread \$12

Lemon pepper calamari, lemon aioli & pickled vegetable \$19

Roast baby beetroot salad, walnut, caramelised shallots, goats cheese, rocket and a honey thyme vinaigrette v, gf \$19

Charcuterie selection with mustards, caper berries and marinated olives \$18

MAIN

Mushroom risotto w' olive, spinach, parmesan v, gf \$20/26

Grilled salmon with celeriac mash, roast tomato, asparagus and Manuka honey dressing \$32

Poached corn fed chicken breast, 5 spice master stock w' asian greens gf \$32

Grain fed Kilcoy Scotch fillet with portabello mushrooms, vine ripened tomatoes and hand cut potatoes gf \$30

DESSERT

Sorbet trio w' white chocolate \$15

Baked cheese-cake with cinnamon poached pear and sticky wine syrup \$15

Cake of the day with whipped cream and berries \$15

Affogato / Ice cream w' espresso shot gf \$15

2 Course for \$40pp includes a glass of house wine

3 Course for \$50pp includes a glass of house wine

Melbourne market cheese selection

Quince paste, lavosh crackers & dried fruit

One cheese \$14

Three cheeses \$32

Wine paring per glass \$10

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