1309

2 Course $78 | 3 Course $98 (side included)

Entrées

Shucked Rock Oysters (3)
yuzu pearls & spring onion mignonette (GF) (NF) (DF)
Wine Recommended: NV Premium Cuvée, VIC

Smoked Aylesbury Duck Breast
baby beetroot, sous vide blackberries, YVD curd, hazelnut & elderflower emulsion, tangerine caviar (GF)
Wine Recommended: NV Sparkling Shiraz, VIC

Victorian Nashi Pear Tart
'Tarago River' whipped blue cheese, 'Dixiglen Farm' honey, caramelized onion & candied pecans (V)
Wine Recommended: 2021 Black Label Chardonnay, Yarra Valley, VIC

Cashew Herb Filled Zucchini Flowers (2)
whipped plant-based feta, pickled zucchini, tendrils, toasted cashew crumb (VG) (GF)
Wine Recommended: 2020 Sliver Label Rosé, Bendigo VIC

Cured Hiramasa Kingfish
roast peppercorn & fennel seed, in house lemon labneh, herb oil, micro cress, rye & pistachio crumb (GFO) (NFO)
Wine Recommended: 2022 Black Label Sauvignon Blanc, Nagambie, VIC

Western Victorian Veal Tonnato
caper berry, anchovy, native saltbush lemon gel, shaved pecorino, horseradish cream, focaccia wafers (NF)
Wine Recommended: 2022 Estate Viognier, Bendigo, VIC

Mains

'Gippsland' Pork Loin
brown onion velouté, puy lentils, green beans
nduja & sherry vinegar emulsion (GF) (NF)
Wine Recommended: 2019 Estate Shiraz, Bendigo, VIC

'Humpty Doo' Barramundi
'BE' chardonnay braised fennel cauliflower puree & tomato compote, toasted buckwheat dressing (NF)
Wine Recommended: 2019 Estate Chardonnay, Yarra Valley, VIC

250g 'Southern Ranges' MB4 Porterhouse
roasted pearl barley, braised leeks & confit shallots, 'Unearthed' fungi ragout (GFO) (DFO) (NF)
*Wine Recommended: 2017 Rock Block Shiraz, Bendigo, VIC * **Bold Style** / 2015 Old Vine Shiraz, Bendigo, VIC * **Elegant Finish***

Crispy In-House Gnocchi
YV brussel sprouts, roast carrots, local mushrooms, sunflower kale pesto & cashew parmesan (VG) (GF)
Wine Recommended: 2022 Estate Pinot Noir, Yarra Valley, VIC

Mains To Share

Whole Grilled 'Buxton' Trout
radicchio, orange, burnt baby cucumber salad, local pomegranate & walnut salsa (GF) (DF)
*Wine Recommended: 2022 Estate Viognier, Bendigo, VIC *** Balance Style** / 2015 Estate Chardonnay, Yarra Valley, VIC *** Complex Finish***

Slow Cooked Grass Fed Lamb Shoulder
in house zatar flat bread, blistered sweet capsicum, minted yoghurt
toasted almond, caper & lemon dressing (GFO)
*Wine Recommended: 2018 Estate Cabernet Sauvignon, Bendigo, VIC *** Balance Style** / 2008 Estate Shiraz, Bendigo, VIC *** Complex Finish***

1309

2 Course $78 | 3 Course $98 (side included)

Sides

$13

1309 House Breads $9
sourdough & focaccia, 'Boort' black olive compound butter (V) (VGO) (NF)

'Hawk's Farm' Triple Cooked Fat Chips
parmesan aioli (V) (VGO) (GF) (NF)

Grilled Zucchini
'Mildura' black garlic dip (VGO) (GF) (NF)

'Wandin Yallock' Heirloom Tomatoes
YVD goats cheese, basil, 'Salute' olives & evoo (V) (GF) (NF)

Caesar Style Salad
baby cos, radicchio, free range boiled egg, shaved parmesan
wood smoked bacon, croutons
'Gippsland' buttermilk dressing (VO) (GFO) (NF)

Desserts

'Gippsland' Yoghurt Mousse
almond amaretti biscuits, burnt orange cream
'Four Pillars' yuzu drops & autumn tuile leaf

Coconut Cassava
rhubarb jam, pink peppercorn, strawberry gel
in house rhubarb sorbet (VG) (GF) (NF)

Meyer Lemon Namelaka
ginger almond crumble, crispy fried sage
lemon curd & candied macadamia (GF)

'Cuvee' Dark Chocolate Cremeux
blackberry, dark feuilletine crumble
'BE' shiraz granita & blackberry caviar (NF)

Local & Artisan Cheese For 2 **$16 Supplement**
'YVD' – Persian feta
'Stone & Crow' - Firm Curfew cheddar style
Three Victorian Artisan Cheese
'Healesville' Syrian fig jam, green apple & grapes
candied walnuts, in house crisp bread & water biscuits (V)

V – vegetarian, DF – dairy free, NF - nut free, GF - gluten free, VGO - vegan option. Whilst dietary requirements are catered for, we do not guarantee a strict nut or gluten free kitchen.
Menu is subject to change without prior notice. Public holidays incur 15% surcharge. No split bills.
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