

Small & Medium

Mount Zero Olives	9
Potato Croquette, Saltbush, Aioli	6ea
Quark Donut, Muhammara, Anchovy	8ea
Zeally Bay Sourdough, Cultured Butter	12
Hummus, Carrots, Cumin, Pine Nuts	18
Cod Roe, Cucumber, Salmon Caviar	18
Haloumi, Sultanas, Saffron, Honey, Almonds	19
Wagyu Rib Skewer, Zhoug	24ea
Raw Tuna, Finger Lime, Gribiche	26

Large & Sides

Market Fish	MP
Chermoula Chicken, Grilled Lettuce, Hazelnuts, Toum	40
Duck Breast, Beetroot, Black Garlic, Pecan	42
Spiced Cauliflower, Harissa, Almonds	35
Ricotta Dumpling, Peppers, Hazelnuts, Parmesan	38
Lamb Backstrap, Parsley, Black Lime, Olives, Anchovies, 600g	50
Baharat Lamb Shoulder	60/90
Bird Rock Farm Strip Loin, Confit Garlic, Brown Butter, Horse Radish, 400g	70
Potatoes, Lemon, Aleppo Pepper, Parsley, Aioli	15
Rice Salad, Nuts, Currants	15
Broccolini, Sesame, Crispy Shallots	15
Cos Leaf Salad, Kohlrabi, Goat's Feta	17
Fattoush Salad, Avocado	21

Feed Me

We know how hard the decisions can be, allow us to do the work for you

Feed Me	70
Feed Me, Dessert Included	80
Upgrade your main course to Bird Rock Farm Strip Loin	+15pp

(Minimum of 2 people)

the arborist

Dessert

Chocolate Terrine, Figs & Almonds	16
Orange Blossom Set Cream, Spiced Honey & Nuts	14
Affogato w/Vanilla Ice Cream, Espresso, Kahlua	17
Cheese & Embellishments	23

Liquid Desserts

Cherry Ripe Espresso	Choc Cherry Gin, Coffee Liqueur, Espresso, Cherry Syrup	20
Lemon Meringue	Vanilla Vodka, Liquor 43, Limoncello, Sugar, Biscuit Crumbs	20
Negroni	Gin, Campari, Sweet Vermouth	20
Old Fashioned	Starward Two-Fold Whisky, Bitters, Sugar	23

Coffee	Cup Mug	Tea	
Cappuccino	4.5 5.5	Earl Grey	4.5
Latte	4.5 5.5	English Breakfast	4.5
Flat White	4.5 5.5	Chamomile	4.5
Long Black	4.5 5.5	Lemongrass + Ginger	4.5
Short Black	3.5	Fenlicormint	4.5
Piccolo	4.5	Peppermint	4.5
Mocha	4.5 5.5	Green	4.5
Hot Chocolate	4.5 5.5	Shai Chai Tea	4.5

Stickies & Fortified

2021	Frogmore Creek Iced Riesling, TAS	10
NV	Chambers 'Rutherglen' Muscat, Rutherglen, VIC	9
NV	Chambers 'Rutherglen' Topaque, Rutherglen, VIC	9
NV	Ramos Pinto Porto Tawny PT	12

The Arborist requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens.

The Arborist will incorporate a 15% Surcharge on Public Holidays.