

F A B L E
MELBOURNE

Starters

Yarra Valley Trout caviar, buckwheat blini, sour cream, chives	40
Marinated Toolunka Creek olives (GF) (V)	9
Zucchini chips, tasty salt	14
Yurrita white anchovy, roasted garlic and chive flatbread	15

Dips

Fava, caper, parsley (GF)(V)	17
White taramosalata, extra virgin olive oil	19

Each dip is served with a side of hot crunchy focaccia bites

To Share

Burrata, green goddess, beetroots (GF)	20
Broken rice dolmades, garlic yoghurt, lemon and dill (GF)	19
Grilled halloumi, blistered grapes, sherry vinegar, smoked almond (GF)	20
Fried calamari, ouzo mayonnaise	22
Beef tartare, egg yolk aioli, toasted light rye	20

Mains

Eggplant, potato and lentil moussaka (GF)(V)	29
Slow roasted chicken, braised greens, mustard sauce (GF)	37
Lamb shoulder, horiatiki, tzatziki (GF)	44
'Jacks Creek' marbled porterhouse, red wine jus, feta fries	45

Menu by Alex Xinis

*All our dishes may contain traces of nuts and soy.
All card payments will incur a transaction fee of 2%*

Oysters

Appellation Oyster 5.5/32/64

All Oysters are served with a mignonette dressing & lemon

Charcuterie (50g)

Mister Cannubi mortadella	12
De Palma Grass fed	25
Bresaola	
HOT Pure pork Sopressa	13
Finocchiona Sopressa	12
Toscana Prosciutto	25

Fromage (50g)

Fourme D'ambert	14
(Cows blue)	
Nimbin Valley Tintenbar	16
triple cream	
Ossau Iraty	16
(Hard Sheep milk)	

Vegan Cheese (50g)

Persian feta	16
Smoked hemp Mozzarella	13

All Charcuterie and Fromage are served with condiments and crackers GF

Dessert

Tiramisu	15
Loukoumades, walnut, honey and cinnamon	13
Dressed watermelon, lime, pistachio, rose yoghurt (GF)	14
Dark chocolate mousse, berries, chilli (GF) (V)	15

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