

F A B L E
MELBOURNE

shark bay scallop in the shell, celeriac, black garlic 27 (3pcs)
marinated wallace and kalamata toolunka creek olives 9
jalapeno poppers, vegan ashed chevre, sauce romesco 12
panisse, harrissa and sunflower cream 15
cured kingfish, granny smith, lime, chive oil 22

fava, caper, parsley 17
white taramosalata, extra virgin olive oil 19
each dip is served with a side of hot grilled focaccia bites

burrata, roasted brussels sprouts, chilli dressing, mint, seeds 21
hummus, heirloom carrots, sweet onion, carrot tops 19
grilled halloumi, sherry vinegar, smoked almond 21
fried calamari, ouzo-lemon mayonnaise 23
beef tartare, egg yolk aioli, caraway crisps 21
jap pumpkin, pumpkin seed buttermilk, ras el hanout 21

soft polenta, mushroom, chimichurri, shallot 29
slow cooked pork neck, grilled cabbage, apple, mustard 38
crisp chicken thigh, fried smokey potatoes, sauce vierge 37
lamb shoulder, parsnip, lavender honey, black olive 44
murray cod, confit leek, caper, brown butter 42

*all our menu is gf, some items may include soy and traces of nuts.
please let our staff know about any allergies you may have. we got you!*

Menu by Alex Xinis

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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 ssheep milk)	

vegan cheese (50g)

persian feta	13
smoked hemp mozzarella	10

all charcuterie and fromage are served with condiments and crackers GF

Dessert

raspberry, pomegranate and pistachio tart

14

fig eton mess

14

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All card payments will incur a transaction fee of 2%
