

# F A B L E

MELBOURNE

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## **Charcuterie (50g)**

<i>Mr Cannubi Noix de Jambon</i>	15
<i>La Boqueria Hot Pamplona</i>	15
<i>La Hoguera Duroc Jamon 18mth</i>	15
<i>San Jose Saucisson</i>	15

## **Fromage (50g)**

<i>Nimbin Valley Tintenbar Brie (Triple Cream, Cow)</i>	16
<i>Castel Reggio Gorgonzola Picante (Blue vein, Cow)</i>	16
<i>Van Der Heiden Chevrano (Semi Hard, Goat)</i>	16

*All charcuterie and fromage are served with condiments and crackers*

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## **Desserts (VE, VG)**

<i>Corella pear and Fourme Dambert, baked cashew crumble</i>	18
<i>Chocolate and almond brownie, rhubarb, whipped mascarpone</i>	19
<i>Chestnut and blueberry Mont Blanc</i>	19

*All our menu items are gluten free, some items may contain traces of soy and nuts. Please let us know if you have any allergies or dietary requirements, so we can best accommodate you.*

*VE= Vegetarian*

*VG= Vegan*

*Menu by Alex Xinis*

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*All card payments will incur a transaction fee of 2%*



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## Snacks

<i>Fresh oysters, mignonette</i>	6/35/68
<i>Marinated Toolunka Creek olives (VE, VG)</i>	11
<i>White taramosalata, frantoio olive oil, focaccia</i>	19
<i>Beef tartare, egg yolk aioli, beetroot and almond crackers</i>	26
<i>Harissa chicken croquettes, truffle aioli (5)</i>	26
<i>Cured kingfish, granny smith, radish, lime, "onion and garlic"</i>	29
<i>Roasted scallop in the shell, cauliflower, black garlic, almonds (3)</i>	29

## Mids

<i>Local Haloumi, fig, lemon, thyme (VE)</i>	26
<i>Spiced lamb kebabs, hummus, red pepper fondue, mint, fennel</i>	27
<i>Loaded sweet potato, garlic, maple, rosemary, shitake, leeks (VE, VG)</i>	29
<i>Fried calamari, ouzo-lemon mayonnaise</i>	28
<i>Grilled Fremantle octopus, chickpeas, potato, black aleppo, confit lime</i>	34
<i>Buttered prawns, saffron paprika, garlic, preserved lemon mayo</i>	38

## Mains

<i>Porcini mushroom risotto, van der heiden chevrano (VE, VG)</i>	45
<i>Chicken cotoletta, fried sage, brown butter, lemon</i>	47
<i>Slow roasted lamb shoulder, labne, quick pickled cucumbers, black sesame</i>	49
<i>MB 6-9 wagyu rump cap, black pepper sauce (350g)</i>	90
<i>(requires 25 minutes)</i>	

## Sides

<i>Smoked cauliflower and gruyere gratin (VE)</i>	20
<i>Greek salad (VE, VG)</i>	20
<i>Autumn root salad, cashew cream, green goddess (VE, VG)</i>	24

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