

# No. 8 by John Lawson

## Starters

Ben Ralston's Waterfall oysters  
(6 or 12) – 25/50

*Oysters served with lemon or red wine shallot vinegar*

House-smoked Skipton eel beetroot, pickled  
celeriac and horseradish  
21

Foie gras and chicken liver parfait  
spiced berries and toasted brioche  
25

Jicama ravioli salad  
minted peas, sprouts and olive oil  
20

Sautéed calamari  
fennel, orange and karkalla  
24

Grass fed beef carpaccio  
smoked egg yolk and popped wild rice  
25

Black and blue tuna  
black garlic, shitake mushrooms and aged soy  
26

Smoked Hiramasa kingfish  
butter bean salad and tomato  
23

Heirloom tomato salad  
burrata mozzarella and chia seeds  
22

*Bread by our friend Eddie Parker*

## Chef's menu

*A selection of our signature dishes for the whole table*

4 course  
85

5 course  
95

Regional and international wine  
pairing available  
50/70

## Raw, smoked and grilled

*A 3 course menu with three different techniques of  
cooking, to be enjoyed by the whole table*

Waterfall oysters and black and blue tuna  
Smoked Skipton eel  
Selection of seafood from the bay  
95pp

## Sharing for two people

*Selection of seasonal seafood from  
Port Phillip Bay*

Sea bounty mussels in white wine cream  
Charred calamari and karkalla  
Seared scallops with bouillabaisse  
Old Bay spice prawns  
65

## Gundooee Organic grass fed Wagyu beef

*'Gout du Terroir'*

*The flavour of where it is from. Mb 5+*

Cut of the day  
Butcher's price

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## Main courses

Roasted cauliflower  
white polenta, almond and nasturtium leaf  
32

Fish of the day  
36

Pan roasted Marlborough King Salmon  
braised celery and cucumber gazpacho  
38

Lakes Entrance John Dory  
scallops, beans and purple potato  
37

Roasted Milawa chicken breast  
potato purée, kohlrabi and broccolini  
38

Crispy Mount Mercer pork belly  
black pudding, celeriac and polenta crisp  
36

Garden pea risotto  
baby zucchini and parmesan  
34

Milawa duck breast  
golden queen peach, chard and foie gras  
40

Braised short rib of beef  
homemade sweet potato crisps  
44

## Strzelecki Ranges grass-fed, Hereford beef (48 day dry aged)

Eye fillet 250g  
48

Porterhouse 300g  
46

*Served with confit garlic and watercress  
Choice of Native pepperberry sauce;  
Red wine jus; Bernaise; Selection of mustards*

## Yarra Valley Lamb

Crispy belly 34

Slow cooked shoulder 36

Best end of the rack 40

*Served with mountain pepper quinoa,  
sheep's yoghurt and lamb jus*

## Wild harvest game

Roasted kangaroo loin 200g  
36

Venison rack 300g  
55

*Served with confit garlic, watercress and  
native bush spices crumb*

## Sides

10

Summer garden salad

Baby carrots and cumin butter

Beef dripping potatoes

Sweetcorn succotash

Koo Wee Rup asparagus, spinach  
and mint dressing

Bubble and squeak