

Edwin

SMALL

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| OLIVE & ROSEMARY FOCACCIA | 8 EA |
| POLPETTE, POLENTA, PECORINO ROMANO | 25 |
| MAC 'N' CHEESE CROQUETTE, BLACK GARLIC AIOLI | 8 EA |
| HEIRLOOM BEETROOTS, MACADAMIA CREAM, TARRAGON | 27 |
| FIOR DI LATTE, BUTTERNUT PUMPKIN, PISTACHIO | 25 |
| CALAMARI FRITTI, CITRUS AIOLI | 26 |

LARGE

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| PACIFIC BARRAMUNDI, FENNEL, OLIVE TAPENADE | 45 |
| TORTELLINI, SPINACH, RICOTTA, HAZELNUT BROWN BUTTER | 35 |
| BURGER BY EDWIN, BACON JAM, SMOKED GOUDA, HOT SAUCE | 38 |
| GIPPSLAND GRASS FED SCOTCH FILLET, GREMOLATA, JUS, FRIES | 65 |
| PAPPARDELLE, OSSO BUCCO, RUCOLA, AGED PARMESAN | 38 |
| BANNOCKBURN CHICKEN, PEPERONATA, PINENUTS | 42 |

SIDES

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| SHOE STRING FRIES, TRUFFLE AIOLI | 10 |
| SEASONAL LEAVES, BURNT HONEY DRESSING, PEAR | 12 |

CHEF'S SELECTION \$85 PER PERSON

Chef's Selection: minimum 4 guests. Full table must participate. No discounts. 15% surcharge applies on public holidays

All seafood served at EDWIN is sourced exclusively from Australia

Our kitchen contains multiple allergens and foods that may cause an intolerance. We will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.