

a la carte

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (2 pieces per serve)	5
freshly shucked oysters: natural white balsamic granita french caviar (gf)(df)	6 6.5 12
char-grilled octopus skewer / pickled radish / aji verde (gf)	18
french caviar 5g / tartlet / gruyère foam / cured egg yolk (gf)(df)	16
french caviar 30gr / blinis / crème fraiche / egg / chives (gfo)(dfo)	115
potato gnocchi / white asparagus / pea / walnut salsa (v)	32 45
char-grilled local king prawns / kimchi butter / kaffir lime (gf)(df)	36
20-month aged san daniele prosciutto / stracciatella / panzanella (gfo)(dfo)	32
seasonal white asparagus / sauce gribiche (gf)(df)(v)	24
char-grilled carrots / whipped tahini / pomegranate / candied sunflower / curry leaf (gf)(df)(vg)	26 37
scallop carpaccio / preserved lime / white ponzu / aloe vera / wasabi oil (gf)(dfo)	36
spanner crab / pappardelle / zucchini / lemon / chilli / rocket / pangritata (vgo)	38 68
steamed seasonal greens / lemon oil (gf)(df)(vg)	11
market fish / blood orange / radicchio / pistachio / currant / basil / sheep's milk ricotta (gf)(dfo)	55
warm bean salad / radish / witlof / seeded mustard dressing (gf)(df)(vg)	18
pan-seared duck breast / parsnip / quinoa / rosella / black garlic / watercress (gf)(df)	62
house fries / aioli (gf)(df)(v)	11
gnocco fritto / xo sugo / bread and butter pickled zucchini (df)	22
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master selection f4 purebred wagyu rib-eye - 400-day grain-fed - mbs 8-9 200g	95
gippsland 'little joe' sirloin - grass-fed - mbs 4 250g	55
kilcoy angus tenderloin - 120-day grain-fed - mbs 2+ 250g	68
<i>all steaks served with asparagus / onion / black garlic café de paris butter (gf)</i>	
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peach melba / goats' curd ice-cream / caramelised white chocolate / almond crumb (gfo)	18
pistachio fraiser / basil cremeux / strawberry and tarragon sorbet (gfo)	18
dark chocolate babka / pecan / dulce de leche ice-cream	18
cheese selection: one two three four (gfo)	14 24 34 44

five-course tasting menu

\$110pp

french caviar (gfo)
gruyere foam / cured egg yolk / tartlet

scallop carpaccio (gf)(dfo)
preserved lime / white ponzu / aloe vera / wasabi oil

potato gnocchi (v)
white asparagus / pea / walnut salsa

pan-seared duck breast (gf)
parsnip / quinoa / rosella / black garlic / watercress

peach melba (gfo)
goat curd ice cream / caramelised white chocolate almond crumb

8% gratuity applies to parties of 8 or more

e'cco
bistro
est. 1995

four-course tasting menu

\$95pp

scallop carpaccio (gf)(dfo)

preserved lime / white ponzu / aloe vera / wasabi oil

potato gnocchi (v)

white asparagus / pea / walnut salsa

pan-seared duck breast (gf)

parsnip / quinoa / rosella / black garlic / watercress

peach melba (gfo)

goat curd ice cream / caramelised white chocolate almond crumb

8% gratuity applies to parties of 8 or more

e'CCO
bistro
est. 1995

vegetarian five-course tasting menu

\$110pp

panzanella (gfo)

bush tomato pearls / basil oil

potato gnocchi

white asparagus / peas / walnut salsa

char-grilled carrots (gf)

whipped tahini / pomegranate / candied sunflower / curry leaf

parsnips (gf)

quinoa / rosella / black garlic / watercress

maple tapioca pudding (gf)

coconut sorbet / kaffir lime / watermelon granita

8% gratuity applies to parties of 8 or more

e'cco
bistro
est. 1995

vegetarian four-course tasting menu

\$95pp

potato gnocchi
white asparagus / peas / walnut salsa

char-grilled carrots (gf)
whipped tahini / pomegranate / candied sunflower / curry leaf

parsnips (gf)
quinoa / rosella / black garlic / watercress

maple tapioca pudding (gf)
coconut sorbet / kaffir lime / watermelon granita

8% gratuity applies to parties of 8 or more

e'CCO
bistro
est. 1995

vegan five-course tasting menu

\$110pp

panzanella (gfo)
bush tomato pearls / basil oil

white asparagus (gf)
peas / walnut salsa

char-grilled carrots (gf)
whipped tahini / pomegranate / candied sunflower / curry leaf

parsnips (gf)
quinoa / rosella / black garlic / watercress

maple tapioca pudding (gf)
coconut sorbet / kaffir lime / watermelon granita

8% gratuity applies to parties of 8 or more

e'cco
bistro
est. 1995

vegan four-course tasting menu

\$95pp

white asparagus (gf)
peas / walnut salsa

char-grilled carrots (gf)
whipped tahini / pomegranate / candied sunflower / curry leaf

parsnips (gf)
quinoa / rosella / black garlic / watercress

maple tapioca pudding (gf)
coconut sorbet / kaffir lime / watermelon granita

8% gratuity applies to parties of 8 or more

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