

HAZEL

Australian Grill

CHEF'S MENU

Chicken mousse éclair, black garlic, honey
Crudités, french onion dip

Woodfired sourdough, confit garlic
Wagyu ham, tropea onion, anchovy
Soft curds, kale, chilli mead

Flinders Island lamb, mint jelly
Roast potatoes
Dressed leaves

Goats milk panna cotta, mixed berries, scotch finger

Additions + Upgrades -

Oysters \$6.5ea

Cheese selection \$38

30 Day Dry-Aged beef T-bone , house condiment \$30pp

All Australian Wine pairing \$75

1-6-4 FLINDERS LANE, MELBOURNE

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