

# HAZEL

An Australian Grill with flavour crafted by  
fire, smoke & seasonality.

## CHEF'S MENU

Crudités, French onion dip  
Vegemite gougère, comte custard

Woodfired sourdough, confit garlic  
Beef ham, white anchovy, parsley  
Kale, chilli mead, soft curds

Flinders Island lamb, shallot, salsa verde  
Baby kestrels, allium  
Dressed leaves

Chocolate crèmeux, wild rice, coffee caramel

Additions + Upgrades -  
Oysters \$7ea  
Cheese selection \$38  
20 Day Dry-Aged beef scotch fillet, house condiment \$30pp  
All Australian Wine pairing \$75

**1-6-4 FLINDERS LANE, MELBOURNE**

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