Edwin

SMALL

Garlic focaccia, bush tomato chutney / 12

Provolone & leek croquette, seeded mustard aioli / 10 ea

Gippsland lamb cotoletta, salsa verde, soubise / 14 ea

Portarlington mussels, chickpea panelle / 15 ea

Stracciatella, Brussels sprouts, pine nut, pomegranate / 28

Heirloom carrots, whipped Persian fetta, pistachio dukkah / 32

Charred broccolini, romesco, smoked cheddar, golden raisins / 32

LARGE

Parisienne gnocchi, Butternut pumpkin, sage, pumpkin seed / 38

Spaghetti, Corner Inlet prawn, nduja, fermented chili, baby capers / 42

Bannockburn chicken, mashed potato, pancetta, pearl onion / 46

Market fish, shimeji mushroom, Yarra Valley salmon roe / MP

Little Joe grass-fed MB 4-5 Scotch fillet, thick cut chips, gremolata / 68

Burger by Edwin, bacon marmalade, smoked gouda, hot sauce / 42

SIDES

Thick cut chips, truffle aioli / 12

Seasonal leaves, burnt honey dressing, green apple, aged parmesan / 15

CHEF'S SELECTION $95 PER PERSON

minimum 2 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.