



Who is Harry Tompkins?

Mr. Tompkins, a prominent Melbourne architect in the early 20th century, designed notable buildings including this very one. He had a close association with the Commercial Travellers Association and Sidney Myer, designing the first Myer Emporium in Melbourne.

Tompkins, a two-term President of the Royal Victorian Institute of Architects, was charismatic, influential, and highly respected in his profession. Described as having creative energy, infectious enthusiasm, and a magnetic personality, he was well-known and admired for his ambition, vision, and warm human sympathies.

His reputation and service made him well-known in town, contributing to his magnetic personality and high regard among his peers and community. Harry Tompkins is the heart and soul of this very building and our muse for the philosophy and service promise behind Mr. Tompkins.

Please let your waiter know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross-contamination. However, we can offer several delicious and safe alternatives to our popular dishes.



Starters

Smoked River Escabeche Murray Cod

Bed of whipped Murray cod roe and native curry plant
(nf) ___20

L'Alsace Foie Gras Mousse

With Daintree Rainforest cherries and pan fried brioche
(nf) (sf) ___25

Ricotta Raviolo

With parmesan brodo, butter and wild sage
(nf) (sf) (v) ___19

Roast Cauliflower

With black sesame and pomegranate native herbs
(nf) (gf) (vg) ___28

Perfect Soft Poached Egg

With asparagus and house made guanciale
(nf) (gf) (sf) ___18



Mains

Wimmera Roasted Duck Breast

With Illawarra plum, Warrigal and grilled fennel
(nf) (gf) (sf) ___41

Hand Made Lemon And Saffron Linguine

With fermented black garlic, fresh parsley and chilli
(nf) (df) (sf) (v) ___33

Chargrilled Dry Aged Pork Chop

With broad beans, molasses and rosella chutney
(nf) (gf) (df) (sf) ___40

Brown Butter Skate

With spiced carrot and capers (nf) (gf) ___36

Victorian Venison Backstrap

With macerated native currants and asparagus
(nf) (gf) (sf) ___41

Skull Island King Prawns Linguine

With squid ink linguine and Murray cod roe (nf) ___47

Hasselback Heirloom Beetroot

With Salsa Verde (nf) (gf) (df) (vg) ___35



Sides

Yellow Polenta

With 30 year aged Parmigiano Reggiano (nf) (gf) (v) ___12

Crumbed Bull Horn Chillies

With Tahini (gf) (sf) (v) ___15

Braised Greens

With yoghurt (gf) (sf) ___12

Hand Cut Chips

With black garlic aioli (nf) (sf) (v) ___12

Fresh Made Corn Bread Baked To Order

(nf) (sf) (v) ___15



Dessert

Davidson Plum Tart

With bunya nut, frangipane, French vanilla gelato
(sf) (v) ___18

Vegan White Chocolate Mousse

With summer berries and Puffed rice
(nf) (gf) (df) (vg) ___18

Native Tea Panna Cotta

With golden delicious jus, native finger limes and
wattle seed granola (nf) (gf) (sf) (v) ___18

