



entrees

crispy battered zucchini flowers <u>w</u> baked pear, pecorino & rocket salad v	\$17
silver lake (vic) smoked eel rolled in crepes <u>w</u> beetroot & avocado, served <u>w</u> aioli	\$16.5
chilli salt & szechuan pepper squid <u>w</u> splash ponzu & pink ginger dipping sauces	\$17.5
rabbit & root vegetable pie <u>w</u> black olive oil & cress	\$17
scallops on the half shell <u>w</u> saffron butter & fried capers c	\$4 each
mustard spiced cured atlantic salmon served <u>w</u> sour dough & lemon mascarpone	\$16
whole boned sardines stuffed <u>w</u> gremolata, wrapped in prosciutto, grilled & served <u>w</u> beetroot glaze c	\$16.5
splash tasting plate (enquire with staff for the day's selection)	\$18.5

c - coeliac friendly

v - vegetarian friendly substituting tofu



one bill per table
surcharge 10% public holidays and sundays byo corkage \$5-00 per person
restaurant splash uses only fresh local produce (subject to availability)