

Food

SNACKS

Birdie's bread & house cultured butter	5
Raw or miso glazed oysters	3 or 3.50
half dozen 15 or 18	
Warm olives	6
Cheese & Charcuterie	7 / 24
pickles, preserves, grilled sourdough; per piece / board	
Deviled eggs	5
furikake, chilli, tobiko	
Boudin noir wontons	7
sweet chilli sauce	
Sichuan peanuts	4
Duck wings	7
crispy confit, choice of honey garlic or chilli sauce	
Fries	3
chilli powder	
Side salad	6
greens, yuzu vinaigrette, pumpkin seeds	

DESSERTS

Carrot cake	10
koji cream cheese, caramel-rowanberry ice cream, walnut crumble	
Ori chocolate and "My Sherry Amour"	6
mini-milkshake	
Chocolate tart	10
dark chocolate tart with pine nut crumble, cultured cream sorbet	

**Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.

SMALL PLATES

Black kale Caesar	10
Lobster & Cauliflower Salad	17
lobster, roasted cauliflower, chilli lime dressing, tobiko	
Glazed asparagus	10
smoked egg yolk, crispy shallots, duck ham, thai vinaigrette	
Roasted cauliflower	10
maple miso glaze, pinenuts	
Tuna crudo	15
ponzu vinaigrette, avocado, pomelo	
Halibut	18
charcoal roasted fillet, chimichurri, rapini, endive	
Okonomiyaki	10
japanese pancake, thinly sliced pork belly, kewpie mayo, bonito flakes	
Raw beef salad	15
shaved Getaway striploin, sambal lime vinaigrette, crispy shallots, peanuts	
Xian spiced grilled lamb ribs	13
pressed yogurt, miso chilli bbq	
Grilled bone marrow	12
xo, foie gras, parsley	
Filet Mignon	22
4oz AAA filet, marrow butter, jalapeño, roasted garlic	
Crab fried rice	14/25 for two
house-made XO sauce	
Spaghetti pomodoro	8
house-made spaghetti, San Marzano tomato sauce	
Arugula gnudi	10
taleggio cream, nduja crumble	
Ostrich burger	14
aged Getaway beef, smoked cheddar, bacon jam	
Lobster roll	15
horseradish + tobiko dressing, slaw, LF brioche	
Chicken sandwich	12
brined and fried breast, pickles, LF bun	