

# SMALL PLATES

<b>Luke's Small Goods Sourdough + Housemade Butter</b>	8
<b>Raw oysters</b>	3.5 per
» ***minimum 3 per order	
<b>Albacore Tuna</b>	17
iceburg lettuce, sea truffle dressing, sourdough crumb, dill, tarragon, pepperoncini peppers	
<b>Shrimp Dumplings</b>	20
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
<b>Wild Boar Tacos</b>	14
wild boar cochinita, habanero, pickled onion	
<b>Brussels Sprouts</b>	15
yuzu koshu, kewpie, sesame, green onion, crispy garlic	
<b>Arctic Char</b>	25
charcoal grilled crispy skin, dashi cream, yuzu kosho, dill oil, brussels sprouts, smoked salmon roe	
<b>Sweetbreads</b>	22
pommes anna, green peppercorn and black garlic jus, crispy kale	
<b>Beef Tartare</b>	18
green olive, pepperoncini, manchego, Luke's Small Goods baguette	
<b>Beef Short Rib</b>	24
charcoal grilled, chilli crisp, peanuts, gai lan, cilantro	
<b>Pork Katsu Sando</b>	18
shredded cabbage, kewpie, katsu sauce, Luke's Small Goods white bread	
<b>Humboldt Squid</b>	25
chorizo, salsa verde, onion, cilantro, squid ink tostada	
<b>Truffle Fried Rice</b>	18
duck confit, lap cheong, crispy onion, peas, green onion	
<b>Xi'an Noodles</b>	19
hand pulled noodle, maitake, chilli oil, charred cabbage, sweet soy, crispy shallot	
<b>Gnudi</b>	19
kale and smoked ricotta, porcini and miso purée, wild mushrooms, brown butter, asiago, sage	

## DESSERTS

<b>House-made Ice Cream</b>	10
rotating flavours and toppings	
<b>Chocolate</b>	12
dark chocolate, miso, honeycomb, brûlée banana, caramel pearls	
<b>Cheese Board</b>	20
3 rotating cheeses, olives, garlic fermented honey, Luke's Small Goods Baguette	
<b>Liquid Dessert - "For the ❤️ of Fortifieds"</b>	24
Marrow Vermouth, Rouge Gorge Cider Vermut, Barbeito 10 yr Madeira, Equipo Navazos Palo Cortado	