

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	9
Raw oysters	3.75 per
» *** minimum 6 per order	
Gai Lan	17
pork fat fried baby gai lan, umeboshi caesar dressing, bubu arare, cotija cheese, lemon zest	
Brussels Sprouts	16
achiote gochugaru vinaigrette, furikake, crispy rice, lemon zest	
Lobster Tostada	23
preserved lemon aioli, furikake, herbs, corn tortilla	
Tuna Crudo	24
kampot peppercorn, bergamot, cold-pressed olive oil, smoked sea salt	
Shrimp Dumplings	22
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Arctic Char	28
charred cucumber, spring onion, sherry, green garlic, pink peppercorn	
Mushroom Parfait	24
Luke's Small Goods sourdough, onion jam, sherry, pickled mushroom	
Beef Tartare	24
grassfed striploin, shallots, chilli dressing, anchovy sauce, herbs, Luke's Smallgood baguette	
Raviolo	28
egg yolk, fresh ricotta, sweet pea, parmigiana reggiano, lemon, snow pea leaves	
Agnolotti	24
ricotta, straciattella, porcini sauce, mushroom, salsa macha, pepitas	
Duck	24
pork consomme, puya chilli	
Beef Short Rib	34
hot pepper marmalade, Abundant Acres spinach	

DESSERTS

House-made Ice Cream	10
rotating flavours and toppings	
Cannoli	16
ricotta, dark chocolate, amarena cherry, pistachio	
Chocolate	13
dark chocolate, miso, sponge toffee, brule banana	
Cheese Board	31
4 rotating cheeses, olives, garlic fermented honey, elderflower gelee Luke's Small Goods Baguette	
Liquid Dessert Flight	31
"I Take My Whisk(e)y Neat"	
Nikka Blended Grain (Japan), Tyrconnell Single Malt (Ireland), The Dalmore Single Malt (Scotland), Heaven Hill Bottled in Bond Bourbon (United States)	

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