

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	10
Raw oysters	3.75 per
» ***minimum 6 per order	
Campfire Potatoes	15
rosemary smoked new potatoes, roasted potato skin stracciatella, pickled cippolini, aleppo pepper	
Tuna	19
pickled green coriander seed, cilantro oil, brown butter washed bergamot, celtuce, puffed rice	
Carrot, Date + Parsnip	19
charred fermented carrot and parsnip, brown butter date vinaigrette, roasted hazelnut, parsley	
Cabbage + Chicory Salad	14
elderflower sesame vinaigrette, crispy shallot	
Maitake	19
potato crusted maitake, tamarind, black garlic aioli, pickled Green Gardens sweetie drop peppers	
Mushroom Parfait	24
Luke's Small Goods sourdough, onion jam, currant compote, pickled cinnamon caps, granola	
Beef Tartare	24
sherry, yuzu, pepperoncini, tomato jam, parmesan + bone marrow butter toasted Luke's Small Goods baguette	
Shrimp Dumplings	22
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Striped Bass	26
grilled bass, ramp soubise, braised kale, lime leaf oil	
Scallop	28
braised cabbage + leek, oloroso miso sabayon, potato crumb, leek ash	
Cavatelli + Spot Prawn	28
house-made cavatelli, grilled spot prawn, san marzano, coriander, thai basil, green olive, Liquid Gold Lime olive oil	
Agnolotti	28
house-made agnolotti, stracciatella, n'duja sausage, honey, mint, lemon, marcona almond pangrattato	
BBQ Char Chicken	18 / 36
molasses + five spice, fresh lime, rutabaga	
» available in half or full portion	
Beef	32
beef cheek, roasted sunchoke, cilantro salsa verde, sunchoke chips	

DESSERTS

House-made Ice Cream	12
yellow plum ice cream, cocchi americano caramel, canela	
Cruller	7
fresh fried cruller, rotating flavours	
Chocolate	13
dark chocolate, miso, sponge toffee, brule banana	
Cheese Board	15
2 rotating cheese, sesame snap, seasonal preserve	
Cheese Board Pairings	20
2 drink pairings chosen for our rotating cheese selection	