

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	10
Raw oysters	3.75 per
» ***minimum 6 per order	
Albacore Tuna	17
winter citrus, pickled fennel, cilantro oil , black olive crumble	
Arctic Char	14
olive oil poached, beurre rouge, celeriac remoulade, pink pepper, nasturtium	
Sweet Potato	12
hasselback sweet potato, Mangalitsa lardo, pickled cippolini, lemon verbena, persimmon, 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	19
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	24
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Scallop	28
braised cabbage + leek, oloroso miso sabayon, potato crumb, leek ash	
Agnolotti	19
potato, fresh ricotta, pecorino, lemon, poppyseed	
Cavatelli + Spot Prawn	28
house-made cavatelli, grilled spot prawn, san marzano, coriander, thai basil, green olive, Liquid Gold Lime olive oil	
BBQ Char Chicken	19 / 37
molasses + five spice, fresh lime, rutabaga	
» available in half or full portion	
Beef	33
beef cheek, roasted sunchoke, cilantro salsa verde, sunchoke chips	

DESSERTS

House-made Ice Cream	12
rotating flavour	
Mini Cruller	3.50 per
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	