

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	11
Raw oysters	3.75 per
» ***minimum 6 per order	
Cucumber + Celtuce	15
pickled garlic, mustard, capers, green goddess, fresh herbs	
Eggplant	21
glazed fairytale eggplant, stracciatella, green + yellow beans, anise hyssop, crispy rice, chilli oil, Lukes Small Goods baguette	
Tuna Crudo	17
NS yellowfin tuna, fresh cherry, lovage, jalapeño, lime	
Seared Tuna	19
NS yellow fin tuna, marinated tomato, tomato + marigold vinaigrette, ground cherries, fresh marigold	
Lobster	25
potato pave, lobster salad, pickled mustard seeds, brown butter aioli, market herbs	
Beef Tartare	22
fermented chilies, dill pickle, salted yellow plum, crispy shallot, nasturtium + bone marrow butter, Luke's Small Goods Baguette	
Maitake	19
potato crusted, tamarind, black garlic aioli, pickled sweetie drop peppers	
Shrimp Dumplings	24
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Scallop	28
nduja butter, pickled apricot, Lammidia Mediterranea Vermouth, thai basil, rosemary, bitter greens, potato crisp	
Ravioli	32
crab + ricotta ravioli, sungold tomatoes, lemon verbena, rose + ramp	
Fazzoletti	32
corn, chanterelles, ricotta, burnt black pepper, tarragon oil, manchego	
BBQ Char Chicken	19 / 37
molasses + five spice, fresh lime, rutabaga	
» available in half or full portion	
Beef	33
hot pepper glazed beef cheek, sweet and sour charcoal hakurai turnips, caramelized turnip, sautéed greens, oregano	

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	15
2 rotating cheese, sesame snap, seasonal preserve	
Cheese Pairings	20
2 drink pairings chosen for our rotating cheese selection	