

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	11
Raw oysters	3.75 per
» ***minimum 6 per order	
Hamachi Crudo	24
cashew tiger milk, fresh melon, compressed peppers, hot pepper vinegar, lovage oil	
Cabbage & Chicories	15
radicchio, green cabbage, crispy shallot, sesame elderflower vinaigrette	
Beets	16
grilled + marinated beets, castelvetro olive relish, horseradish yogurt, toasted pine nuts	
Beef Tartare	23
green olives, habanata pepper, shiso, sherry yuzu mignonette, sweet potato chips	
Maitake	19
potato crusted, tamarind, black garlic aioli, pickled sweetie drop peppers	
Shrimp Dumplings	24
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Halibut Cheek	28
olive oil poached, chilli lime clams, calm veloute, shoestring potato, leek oil	
Scallop	29
hazelnut + marcona almond romesco, charred cabbage, pickled tomatoes, mint	
Tortelloni	25
borlotti bean + fresh ricotta , pancetta, black kale, gruyere fonduta	
Agnolotti	28
mushroom parfaiti, roasted and pickled mushrooms, porcini brodo	
Chicken	22
buttermilk fried chicken, fermented carrot + fennel slaw, crispy coriander & capers, ginger chili sauce	
Bavette Skewer	27
bavette, oyster mushroom , roasted sesame, miso + honey glaze, pickled walla walla onions + peppers	

DESSERTS

Cheese	26
2 x cheese, charcoal whipped honey, olive oil + rosemary almonds, toasted sourdough	
Cheese Pairings	20
2 drink pairings chosen for our rotating cheese selection	
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	

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