

Menu

Small Plates

Marinated Sicilian Green Olives.	VG.GF	14
Beetroot Carpaccio. Barberry. Parsnip. Almond Mousse.	VG.GF	20
Steak Tartare. Green Chilli. Pickled Shallot. Dijonaise. Fried Potato.	GF.DF	23
Hot Pork Terrine. Smoked Garlic. Bones Pickles. Toasted Baguette.	DF.GFO	25
Buffalo Stracciatella. Agrodolce. Toasted Sourdough.	V.GFO	25
Market Fish Crudo. Salsa Roja. Pickled Apple. Green Onion.	GF.DF	26
Fried Chicken. Aioli. Coriander. Chilli Peanut Honey.	GF	26

Medium Plates

Triple Cooked Potatoes. Roasted Garlic Verde. Aioli.	V.GF.VGO	24
Beefsteak Tomato. Whipped Feta. Aleppo Pepper. Sherry Vinaigrette	V.GF.VGO	24
Charred Broccolini. Manchego Custard. Fried Onion.	V.GF.VGO	25
Shaved Brussel Sprouts. Pancetta. Pecorino. Chardonnay Vinegar.	GF.VGO	23
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V.GF	26

Large Plates

Papperdelle. Spinach. Ricotta. Parmesan. Sage.	V	40
Kurobuta Pork T-Bone. Celeriac Remoulade. Burnt Butter.	GF.DFO	52
Roasted Lamb Shoulder. Burnt Cauliflower Puree. Jus. Zaatar.	GF.DFO	58
Pan Fried Market Fish. Tarragon. Chardonnay Butter Sauce.	V	54
Grilled Ribeye Steak. 5th Street Reduction. Bone Marrow Butter.	GF.DFO	74