

**5<sup>TH</sup>**  
**STREET**

# MENU

## To Start

Clevedon Coast Oyster. Yuzu Sake. Shallot Mignonette.	GF.DF.	5EA
Marinated Olives. Cumin. Burnt Orange.	VG.GF.	14
Poaka Charcuterie Plate.	GF.DF.	18

## Small Plates

Royalburn Lamb Koftas. Dill. Baharat. Pepperoncini.	GF.DF.	23
Market Fish Kokoda. Charred Pineapple. Coconut. Lime. Coriander.	GF.DF.	26
Cloudy Bay Clams. Chorizo. Preserved Lemon. Italian Parsley.	GF.DFO.	26
Fried Chicken. Zhug. Garlic. Sumac Onion. Za'atar.	GF.	26
Sourdough Flatbread. Buffalo Stracciatella. Agrodolce.	V.DFO.	28
Butter Poached Crayfish. Dill. Fried Potato. Chicken Skin.	GF.DFO.	33

## Medium Plates

Witlof & Cos Lettuce. Salsa Verde. Parmesan. Crème Fraîche.	GF.V.DFO.	22
Blanched Asparagus. Pickled Onion. Goat's Cheese. White Balsamic.	GF.V.DFO.	24
Triple Cooked Potatoes. Manchego. Smoked Paprika Mayo.	GF.V.DFO.	24
Heirloom Tomato. Blood Orange. Fennel. Kalamata Olive Carpaccio.	GF.VG.	25
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V. GFO.	26

## Large Plates

Ricotta Gnocchetti. Cavolo Nero. Toasted Hazelnuts. Windsor Blue Cheese.	V.	40
Pan Seared Market Fish. Leek. Saffron. Chardonnay Butter Sauce.	GF.	54
Lake Ohau Wagyu Sirloin. Spiced Tapioca. Red Chimichurri.	GF.DF.	54
Royalburn Lamb Shoulder. Romesco. Labneh. Spring Herbs.	GF.DFO.	56
Grilled Canterbury Flintstone Steak. Jus. Bone Marrow Butter.	GF.DFO.	76