

5TH
STREET

MENU

Small Plates

Grizzly Ciabatta. Cultured Butter.	V.DFO.GFO.	12
Marinated Olives. Cumin. Burnt Orange.	VG.GF	14
Sweetcorn Donuts. Burnt Chili. Tamarind. Kaffir lime. Pickled Vegetables	V.GF.DF	25
Whipped Goats Cheese. Roasted Tomatoes & Peppers. Shallots.	V.GF.DFO	25
Market Fish Crudo. Charred Pineapple. Avocado. Chilli Vinegar.	GF.DF.	26
Royalburn Lamb Croquettes. Ajvar. Harissa Butter. Whipped Feta		27
Fried Chicken Dijon. Aioli. Chicken Jus. Celery Salsa.	GF	28

Medium Plates

Summer Salad. Salsa Verde. Parmesan. Buttermilk Dressing.	GF.V.DFO.	22
Charred Broccolini. Fried Brussels Sprouts. Stracciatella. Pine Nuts. Chilli Oil.	GF.V.VGO	28
Triple Cooked Potatoes. Roasted Garlic Verde. Tomato Aioli.	GF.V.VGO.	24
Heirloom Tomatoes. Marinated Feta. Pickled Onions	GF.VGO.	25
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V. GFO.	26

Large Plates

Pappardelle Pasta. Fried Sage. Parmesan Sauce.	V.	42
Pan Seared Market Fish. Tomato Compote. Gremolata Butter Sauce.	GF.DFO.	56
Royalburn Lamb Shoulder. Chilli Cavolo Nero. Caramelized Pumpkin Tahini.	GF.	56
Roasted Canterbury Pork Belly. Sweetcorn Buttermilk Sauce.	GF.DFO.	52
Grilled Speckle Beef Ribeye. Beef Reduction.	GF.DFO.	80