

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
Coastal Lamb Croquettes. Chipotle. Spring Onion. Creme Fraiche.		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 Brussel Sprouts. Stracciatella. Pine Nuts. Chilli Oil.	GF.V.VGO.	28
Triple Cooked Agria Potatoes. Roasted Garlic Verde. Tomato Aioli.	GF.V.VGO.	24
Glazed Eggplant. Roasted Courgette. Preserved Lemon. Pecorino.	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
Coastal 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.DF.	75