

MENU

Small Plates

Marinated Olives. Cumin. Burnt Lemon.	VG.GF	16
Cannellini Bean Hummus. Zaatar. Ciabatta.	VG.GFO	22
Tomato Carpaccio. Nectarine. Fennel. Horopito. Sorrel.	VG.GF	27
Beef Tartare. Cheddar. Chive Mayonnaise. Caper. Pickled Chilli.	DFO.GF	28
Spiced Lamb Meatballs. Red Onion. Cumin Yoghurt.	DFO.GF	27
Karaage Fried Chicken. Sesame. Pickles. Furikake.	GF.DF	28
Pastrami Salmon Gravlox. Creme Fraiche. Olives. Cornichon.	DFO.GF	28

Medium Plates

Cos Lettuce. Fennel. Orange. Mustard Vinaigrette.	VG.GF	25
Stracciatella. Cucumber. Mint. Pickled Chilli. Fried Shallot. Zaatar.	V.GF.VGO	26
Triple Cooked Agria Potatoes. Caramelized Onion Mayonnaise.	GF.VGO	26
Grilled Asparagus. Walnut Crema. Candied Walnut.	VG.GF	26
Pan Fried Shiitake & Oyster Mushrooms. Garlic Butter. Salsa Verde. Pangrattato.	V.GFO	28

Large Plates

Linguine. Shiitake Mushroom. Garlic. Parmesan Cream.	V.	42
Pan Seared Market Fish. Cider Butter Sauce.	GF.DFO	60
Grilled Speckle Beef Sirloin. Red Chimichurri.	GF.DF	60
Coastal Lamb Shoulder. Pickled Onion. Cucumber Labneh.	GF.DFO	58
Grilled Speckle Beef Ribeye. Jus. Chermoula.	GF.DF	85

TRUST THE 5TH | 2 COURSES | \$75PP

OUR SET MENU FEATURES SELECTED FAVOURITES FROM OUR À LA CARTE MENU. PLEASE ASK OUR TEAM.

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | O - OPTIONAL