

MENU

Small Plates

Marinated Olives. Horopito. Lemon.	VG.GF	16
Sweet & Sour Tofu. Capsicum. Onion.	VG. GF	24
Cannellini Bean Hummus. Za'atar. Ciabatta.	VG.GFO	22
Beef Tartare. Cheddar. Chive Mayonnaise. Caper. Pickled Chilli.	DFO.GF	28
Lamb Dumplings. Spring Onion. Chilli.	DF	27
Karaage Fried Chicken. Sesame. Pickles. Furikake.	GF.DF	28
Pastrami Salmon Gravlax. Crème Fraîche. Olive. Cornichon.	DFO.GF	28

Medium Plates

Radicchio. Witlof. Pear. Balsamic Maple. Walnut.	VG.GF	25
Stracciatella. Cucumber. Mint. Pickled Chilli. Fried Shallot.	V.GF.VGO	26
Triple-Cooked Agria Potatoes. Green Goddess.	GF.DFO	26
Charred Broccolini. Tahini. Miso. Pumpkin Seeds.	VG.GF	28
Fried Cauliflower. Sour Cream. Zhoug. Currants.	V. DFO	28
Pan Fried Shiitake & Oyster Mushrooms. Garlic Butter. Salsa Verde. Pangrattato.	V.GFO	28

Large Plates

Linguine. Shiitake Mushroom. Garlic. Parmesan Cream.	V.	42
Pan-Fried Market Fish. Herb Velouté. Lemon Crema.	GFO.DFO	62
Grilled Speckle Beef Sirloin. Red Chimichurri.	GF.DF	60
Slow Cooked Lamb Shoulder. Masala Kumara. Tamarind Chutney.	GF.DFO	58
Grilled Speckle Beef Ribeye. Jus. Chermoula.	GF.DF	85

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

A GENEROUS SELECTION OF SMALL, MEDIUM, AND LARGE PLATES FROM OUR À LA CARTE MENU. OUR 'TRUST THE 5TH' MENU IS DESIGNED TO BE SHARED AND ENJOYED BY THE WHOLE TABLE.

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