

MENU

Small Plates

Marinated Olives. Horopito. Lemon.	VG.GF	16
Tofu Gribiche. Hashbrown. Carmelised Lemon. Buckwheat.	VG.GF	24
Stracciatella. Jalapeño Agrodolce. Sourdough.	V.GFO	22
Beef Tartare. Cheddar. Chive Mayonnaise. Caper. Pickled Chilli.	DFO.GF	28
Lamb Dumplings. Aleppo Pepper. Spring Onion.	DF	27
Karaage Fried Chicken. Sesame. Pickles. Furikake.	GF.DF	28
Salmon Gravlox. Pastrami Spices. Crème Fraîche. Olive. Cornichon.	DFO.GF	28

Medium Plates

Brussels Sprouts. Almonds. Apple. Paprika Mayo. Lemon Oil. Crispy Chickpeas.	VGO.GF.DF	24
Triple-Cooked Agria Potatoes. Black Garlic Mayonnaise. Chives.	V.GF.VGO	26
Charred Broccolini. Smoked Cheddar Custard. Truffle.	V.GF.VGO	28
Fried Cauliflower. Sour Cream. Zhoug. Currants.	V.VGO	28
Pan Fried Shiitake & Oyster Mushrooms. Garlic Butter. Salsa Verde. Pangrattato.	GFO.VGO	28

Large Plates

Ricotta Gnocchi. Peperonata. Pinenut. Basil.	V.	42
Pan-Fried Market Fish. Herb Velouté. Lemon Crema.	GFO.DFO	62
Grilled Speckle Beef Sirloin. Red Chimichurri.	GF.DF	62
Slow Cooked Lamb Shoulder. Masala Kumara. Tamarind Chutney.	GF.DF	60
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