

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	24
Char Siu Pork. Rice Crisp. Pickled Cucumber. Sesame.	GF.DF	27
Karaage Fried Chicken. Coriander Mayonnaise. Caramel.	GF.DF	28
Salmon Tartare. Bitters Crema. Fennel. Almond. Potato.	GF.DFO	28

Medium Plates

Brussels Sprouts. Almond. Apple. Paprika Mayo. Lemon Oil. Chickpeas.	V.GF.DF.VGO	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.GF.VGO	28
Roasted Carrots. Honey. Caraway. Chimichurri Creme.	V.GF.DFO	26

Large Plates

Ricotta Gnocchi. Peperonata. Pinenut. Basil.	V.	42
Pan-Fried Market Fish. Tarragon. Chardonnay. Butter.	GF.DFO	62
Grilled Speckle Beef Sirloin. Mushroom Duxelle Sauce.	GF.DFO	62
Lamb Shoulder. Butternut Pumpkin Yoghurt. Macadamia.	GF.DFO	60
Grilled Speckle Beef Ribeye. 5th Street Reduction. Paprika Butter.	GF.DFO	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