

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
Spinach Palusami Croquette. Coconut. Burnt Lime.	V.	24

Medium Plates

Brassica Salad. Mint. Chilli Peanut. Shallot. Lemon Vinaigrette.	VG.GF.	25
Triple-Cooked Agria Potatoes. Tomato Reduction. Balsamic.	VG.GF.	26
Charred Broccolini. Smoked Cheddar Custard. Pink Pepper.	V.GF.VGO	28
Fried Cauliflower. Sour Cream. Zhoug. Currants.	V.GF.VGO	28
Roasted Carrots. Honey. Caraway. Chimichurri Creme.	V.GF.VGO	26

Large Plates

Kumara Gnocchi. Kale. Miso Butter. Provolone.	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 Spiced 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