

hoisin duck bun (p)	10
salt & vinegar potato scallop (v, p)	4
organic hot dog w pico de gallo	11
raw yellowfin, grapefruit, fennel, radish (gf)	26
habanero steak tartare w prawn crackers	26
fried chicken w kewpie & sriracha sauce (p)	25
st agur, witlof, vino cotto, pear & walnut (v, gf)	26
spiced cauliflower, labne, pomegranate (v, gf, p)	20
fragrant pork belly & charred eggplant salad	26
heirloom carrot, hummus, mint & pistachio (v, gf, p)	25
bag salmon, house pickles, orange & shiso (gf)	36
black truffle rigatoni, butter, parmesan, egg yolk (v)	50
pumpkin & mascarpone tortellini w sage & burnt butter (v, p)	30
potato gnocchi w fennel sugo & buffalo mozzarella (v)	30
rag pasta, oxtail braised in tomato, gremolata (p)	30
ghetto beef, salsa verde, rocket & parmesan (gf)	45
black chicken w buttermilk slaw & lemon (gf)	36
whole lamb shoulder, mash, chimichurri (gf, p)	80
banoffee pie (v, p)	19
salted honey, hazelnut, rye (v, p)	18
caramel popcorn sundae (v, p)	18
strawberry cheesecake (v, p)	18
pina colada (v, gf)	18

tasting menu \$75 per person
all you can eat \$100 per person
www.eightsix.com.au
02 6161 8686

tasting menu - share food

\$75 per person

hoisin duck bun (p)

habanero steak tartare w prawn crackers

fried chicken w kewpie & sriracha sauce (p)

heirloom carrot, hummus, mint & pistachio (v, gf, p)

pumpkin & mascarpone tortellini w sage & burnt butter (v, p)

bag salmon, house pickles, orange & shiso (gf)

rag pasta, oxtail braised in tomato, gremolata (p)

black chicken w buttermilk slaw (gf)

banoffee pie (v, p)

strawberry cheesecake v, p)