

hoisin duck bun (p)	10
salt & vinegar potato scallop (v, p)	4
kingfish ceviche, mezcal, avocado (gf)	34
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
heirloom carrot, hummus, mint & pistachio (v, gf, p)	25
spiced cauliflower, goats curd, dates, scallions (v, gf, p)	20
soy braised pork belly, pickled cabbage, veggie xo (gf, p)	28
snapper, black bean, white soy, shiitake & salted cucumber (p)	36
pumpkin & mascarpone tortellini w sage burnt butter (v, p)	34
lemon ricotta gnocchi, asparagus, peas & parmesan (v, p)	34
four cheese risotto, balsamic, radicchio & walnut (gf)	34
saffron rag pasta, oxtail ragu, orange & parsley (p)	34
ghetto beef, salsa verde, rocket, parmesan (gf)	45
black chicken w buttermilk slaw & lemon (gf)	44
whole lamb shoulder, mash, chimichurri (gf, p)	79
banoffee pie (v, p)	19
caramel popcorn sundae (v, p)	18
strawberry cheesecake (v, p)	18
pina colada (v, gf)	18

tasting menu \$75 per person  
[www.eightsix.com.au](http://www.eightsix.com.au)  
 02 6161 8686

tasting menu - share food

\$75 per person

hoisin duck bun <sup>(p)</sup>

habanero steak tartare w prawn crackers

fried chicken w kewpie & sriracha sauce <sup>(p)</sup>

spiced cauliflower, goats curd, dates, scallions <sup>(v, gf, p)</sup>

pumpkin & mascarpone tortellini w sage & burnt butter <sup>(v, p)</sup>

snapper, black bean, white soy, shiitake & salted cucumber <sup>(p)</sup>

black chicken w buttermilk slaw <sup>(gf)</sup>

banoffee pie <sup>(v, p)</sup>

strawberry cheesecake <sup>(v, p)</sup>