

beef tongue skewer w chimichurri	7
corn, togarashi sour cream, parmesan (v, gf, p)	6
sweet & sour pork hock (p)	8
foie gras parfait, mandarin, brioche	22
habanero steak tartare, prawn crackers	26
kangaroo, beetroot, horseradish, balsamic (gf, n)	25
spiced cauliflower, yoghurt, dates, mint, shallots (v, gf, p)	20
st agur, witlof, walnut, apple, vincotto, watercress (v, gf)	26
beetroot cured salmon, house pickles, orange, shiso (gf)	36
pumpkin & mascarpone tortellini, burnt butter, sage (v, p, n)	34
pappardelle w braised oxtail ragu & gremolata (p)	36
lemon ricotta gnocchi, asparagus, snow peas (v, p)	34
roast chicken, confit tomato, kale vinaigrette (gf, p)	34
lamb shoulder, tabbouleh, baba ganoush (p)	45
short rib, kimchi, jalapeno coriander salsa (gf)	55
broccolini, pangrattato, almonds (v, p)	14
brussels sprouts, pine nuts, mint (v, gf, p)	14
banoffee pie (v, p)	19
chocolate bavarian (v, gf, p)	18
caramel popcorn sundae (v, p, n)	18
pear & thyme tarte tatin (v, p)	26
frozen margarita (v, gf, p)	19

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