

sweet & sour pork hock (p)	8
prosciutto & espresso butter crouton (s)	6
corn, togarashi sour cream, parmesan (v, gf, p, s)	6
foie gras parfait, mandarin, baguette	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, s)	45
short rib, kimchi, jalapeno coriander salsa (p, s)	45
broccolini, pangrattato, almonds (v, p)	14
banoffee pie (v, p)	19
chocolate bavarian (v, gf, p)	18
caramel popcorn sundae (v, p, n)	18
bosc pear & thyme tarte tatin (v, p)	26
frozen margarita (v, gf, p)	19

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 all you can eat \$110 per person
 tasting menu \$80 per person
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