

organic hotdog w pico de gallo & halloumi	12ea
charred corn w togarashi cream <sup>v, p, gf, s</sup>	7ea
kingfish, tamari, nori, fennel <sup>df</sup>	28
duck parfait, mandarin jam, toasts <sup>s</sup>	26
habanero steak tartare w prawn crackers <sup>df, s</sup>	28
wings with five spice, honey, lemon and sesame <sup>df, gf, s, p</sup>	26
fragrant crispy eggplant with sichuan chilli caramel <sup>v, s, p</sup>	28
spiced cauliflower salad w pomegranate & goat's curd <sup>gf, p, df, v</sup>	26
charred broccolini & tuscan kale w hazelnuts & stracciatella <sup>v, p, gf, n</sup>	28
beetroot cured salmon w celeriac remoulade & fines herbs <sup>df, gf</sup>	44
potato gnocchi w local truffle, gruyere cream & jerusalem artichoke <sup>v</sup>	50
pumpkin & mascarpone tortellini, sage butter and hazelnuts <sup>p, v, n</sup>	38
tagliatelle w tiger prawns, bisque & anchovy pangrattato <sup>p</sup>	40
duck & porcini ragu w sage, thyme & pecorino pepato <sup>p</sup>	40
beef fillet tagliata w rocket, parmesan & salsa verde <sup>gf</sup>	60
black chicken w buttermilk coleslaw <sup>gf, n</sup>	45
french fries w kewpie <sup>gf, df, v</sup>	10
banoffee pie w pretzels <sup>v, p</sup>	20
strawberry cheesecake <sup>p, s, gf, v</sup>	20
caramel popcorn sundae <sup>v, p, n</sup>	20
cookie and cream <sup>p, v</sup>	20

\$100 tasting menu compulsory for groups 8 & above

all credit & debit cards incur a surcharge at the rate of your provider

weekend surcharge 10%

 @eightysixnorth

