

KITCHEN MENU

LET US FEED YOU MENU

CHEF'S CHOICE OF 5 COURSES TO SHARE (MIN 2 PEOPLE)

65 P/P

STARTERS

CHARCUTERIE BOARD

PREMIUM CURED MEATS, CAPER BERRIES,
WHITE ANCHOVIES, AND HOUSE MADE SOURDOUGH

30

TRIO TOSTATA

SARDINES, TOMATO, PUMPKIN

14

CHAR SIU CHICKEN SKEWERS (3)

RED CABBAGE, DAIKON RADDISH, CORIANDER,
PARSLEY, CARROT SALAD

18

COFFEE & BLACK VENISON CARPACCIO

PICKLED FOREST MUSHROOMS, BERRIES, PLUM JELLY
AND DARK CHOCOLATE

18

KINGFISH SASHIMI

APPLE COMPRESSED CHOKO, SOUSED CUCUMBER
PEARLS, SHAVED FENNEL, CHILLI, AVOCADO,
SALMON ROE AND TOSAZU DRESSING

18

HOUSE MADE PORK TERRINE

PISTACHIO, CRANBERRY, FENNEL SEEDS,
PANCETTA AND PICCALILLI SALSA

22

PAN SEARED TUNA LOIN

SLAW, CRISPY SHALLOTS AND WASABI AND
WHITE SOY DRESSING

20

½ DOZEN FRESHLY SHUCKED OYSTERS

WITH CAVA DRESSING

18

CRISP SQUID

WITH SAFFRON AND GREEN APPLE AIOLI

19

CHARGRILLED PRAWNS

KIPFLER POTATOES, CHORIZO AND
COS LETTUCE AND GREEN CHILLI DRESSING

19

SALADS

SOUS VIDE CHICKEN SALAD

FREEKAH, PUFFED BLACK RICE, SULTANAS,
FRESH PEAS, MINT AND PAPRIKA OIL

22

SMOKED OCEAN TROUT

WHITE CABBAGE, BLUEBERRY AND
BUTTERMILK DRESSING

25

HOUSE MADE PASTA

GNOCCHI

BRAISED BEEF CHEEK RAGU

25

MUSHROOM RISOTTO

MUSHROOM DUXELLE, TEMPURA ENOKI AND THYME OIL

25

SPAGHETTI MEATBALLS

TOMATO SUGO

25

RABBIT PAPPARDELLE

PEA PUREE, DATE AND GUANCIALE

27

LINGUINE

PRAWNS, CHILLI, WHITE WINE, TOMATOES,
FRESH HERBS, HOUSE MADE LOBSTER OIL

32

MORETON BAY BUG LASAGNE

MISO BEURRE BLANC, PRESERVED LEMON & BLUEBERRIES

34

MAINS

PAN SEARED SALMON

SPROUTED LENTILS, EDAMAME BEANS AND BONITO BROTH

29

DUO OF CHICKEN

CONFIT CHICKEN BREAST, TWICE COOKED DRUMETTE,
CHESTNUT PUREE, BRUSSEL SPROUT LEAVES,
CHARRED SHALLOTS AND CHICKEN JUS

28

SOUS-VIDE LAMB SCOTCH

SPICED LABNE, HONEY ROASTED PUMPKIN,
BLACKENED CORN, PEPITA SEEDS AND JUS

32

BURGERS

WAGYU BURGER

AIOLI, TOMATO RELISH, ZUCCHINI PICKLES,
PROVOLONE CHEESE, COS LETTUCE

19.5

ORANGE GLAZED CONFIT PORK BURGER

SLAW AND KEWPIE MAYONNAISE

19.5

LAST

PUBLIC MESS

SWISS MERINGUE, BALSAMIC STRAWBERRIES,
APPLE JELLY & DULCE DE LUCHE, MASCARPONE CREAM

16

CHEESE PLATE

30

SIDES

SALAD

RADICCHIO, BLACK CABBAGE, CHICKORY, ORANGE, FENNEL,
GREEN OLIVE AND WHITE BALSAMIC VINAIGRETTE

10

ALIGOT

POTATO AND CHEESE FONDUE

14

TRIPLE COOKED HAND CUT CHIPS

AIOLI

10

POLENTA CHIPS

SAUTEED SPICY VEG, SOUR CREAM

12

