

To
GRAZE

chargrilled grain **sourdough**, evoo, balsamic syrup (v) / 7

marinated mixed **olives**, spiced nuts (vg, gf) / 8

natural **oyster**, lemon-pepper granita / 4.7ea

kilpatrick 5.70ea

chicken **terrine**, pate, pistachio, pickle, crostini (gf*) 17

beef **tartare**, bone marrow, egg yolk, eschalots, salsa verde (gf*) / 24

charcuterie board, cured meats, cheddar, olives, vegetable dips (gf*) / 29

To
SHARE

peking duck **dumplings**, shiitake, water chestnuts, hoisin / 21

zucchini **flowers**, goat's cheese, tomato-cardamon (v) / 19

porcini **arancini**, mozzarella, roma, basil (v) / 19

plus
SIDES

fig **salad**, rocket, walnut, parmesan / 9.50

steakhouse **fries**, aioli / 9.50

the
SWEETS

affogato, vanilla bean ice cream, frangelico, espresso (gf) / 16

vanilla bean **brulee**, salted caramel ice cream, candied popcorn (gf*) / 16

for
AFTER (OR BEFORE)

double **brie**, spiced red wine pear, muscatels, date-walnut loaf (gf*) / 16

please advise your waiter of any allergies or dietary requirements. (vg) vegan (v) vegetarian (df) dairy free (gf) gluten free
*available upon request

lounge
MENU