

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 **terraine**, 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

seared **scallops**, housemade tortellini, pancetta, parmesan, hazelnut, roe (gf*) / 22

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

steamed **beans**, broccolini, garlic, almonds (gf) / 9.50

duck fat **potato**, garlic butter, rosemary (gf) / 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

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