

SEASONAL MENU.

- HOUSE PICKLES** | dips | 7
RICE CAKES | ginger | black vinegar | 9
SESAME CRACKER | nori | 7
CORN | sriracha aioli | 8
SYDNEY ROCK OYSTER | ponzu | 4.5 ea | 1/2 dozen 24
CHICKEN RIBS | szechuan | wasabi mayonnaise | 9
HEIRLOOM TOMATO | egg | chilli | thai basil | 12
YELLOW SQUASH | pine nut | fermented chilli | seeds and grains | 12
SILKEN TOFU | black vinegar | coriander | 12
YELLOWTAIL KINGFISH | jalapeño | avocado | nashi | 18
BEETROOT | almond | horseradish | 14
BBQ BONITO | miso | spring onion | 21
PUMPKIN | miso | bitter greens | dukkah | 24
PORK NECK | char siu | slaw | 22
LING | lemongrass veloute | sea plants | 32
BLACK ANGUS FLANK | shiitake | chilli | spring onion | 36
HAND CUT CHIPS | aioli | 12
ICEBERG | sesame | 8

DESSERTS.

- CHOCOLATE** | cherry | crème fraiche | 12
FIG | yoghurt | rosemary | honey | 12
SHADOWS OF BLUE CHEESE | **PYENGANA** | **BLOOMY ASH**
 chutney | lavosh | grapes | 9 each

Consuming raw, undercooked food, or unpasteurized foods may increase your risk of foodborne illness.
 Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything,
 *8% surcharge on parties 10 or over



CHEF'S SHARING MENU.

CHICKEN RIBS | *szechuan* | *wasabi mayonnaise*

HEIRLOOM TOMATO | *egg* | *chilli* | *thai basil*

SILKEN TOFU | *black vinegar* | *coriander*

LING | *lemongrass veloute* | *sea plants* **or**

BLACK ANGUS FLANK | *shiitake* | *spring onion* | *chilli*

HAND CUT CHIPS | *aioli*

ICEBERG | *sesame*

45 pp

CHEF'S PREMIUM SHARING MENU.

RICE CAKES | *ginger* | *black vinegar dressing*

CHICKEN RIBS | *szechuan* | *wasabi mayonnaise*

HEIRLOOM TOMATO | *egg* | *chilli* | *thai basil*

SILKEN TOFU | *black vinegar* | *coriander*

BBQ BONITO | *miso* | *spring onion*

LING | *lemongrass veloute* | *sea plants* **or**

BLACK ANGUS FLANK | *shiitake* | *spring onion* | *chilli*

HAND CUT CHIPS | *aioli*

ICEBERG | *sesame*

CHOCOLATE | *cherry* | *crème fraiche*

65 pp

Consuming raw, undercooked food, or unpasteurized foods may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

**8% surcharge on parties 10 or over*



COCKTAILS.

LIVELY UP YOURSELF White Rum, Elderflower liqueur, Lychee, Lime, Mint
MADONNA Vodka, Cherry, Liquorice, Prosecco, Lime
THE FOX IS BERRY SOUR Gin, Ruby rose, Elderberry, Lemon, Sugar, Egg White
FAMOUS FIVE Vodka, Mandarin, Mango, Passionfruit, Lemon

SPARKLING + WHITE.

NV Secret Garden Sparkling Wine Riverina NSW	9	38
NV Revani Prosecco Italy	10	45
2016 Ca' Del Sole, Prosecco D.O.C.G. Treviso Italy	13	65
NV De Chanceny Sparkling Vouvray Loire Valley France		75
NV Collet Champagne, Champagne France		95
NV Laurent Perrier, Champagne France		110
2018 Kimi Sauvignon Blanc, Marlborough NZ	9	40
2017 Secret Garden Chardonnay, Riverina NSW	9	40
2017 See Saw, Pinot Gris Orange NSW	10	44
2017 Mitolo Jester Vermentino Clare Valley SA	11	52
2017 Tumblong Hills 'Table of Plenty', Fiano Gundagai NSW	11	52
2018 Kilikanoon Killermans Run Riesling V	12	55
2016 'Maginnity' Tumbarumba, Chardonnay Gundagai NSW	13	62
2017 Black Estate Circuit Pinot Gris North Canterbury NZ B	14	70
2017 Juniper Small Batch Fiano Margaret River		48
2017 Vive La Loire Sauvignon Run Marigny-Brizay France		48
2015 Flowstone Chardonnay Margaret River WA		70
2016 Clos Henri 'Petit Clos' Sauvignon Blanc Wairau NZ O		80
2016 Aphros Wines Loureiro, Vinho Verde Loureiro Portugal B		83
2017 J Moreau Petit Chablis Chablis France		85
2016 Weingut Julian Haart Mosel, Riesling Haart Mosel Germany S		105

ROSE + RED.

2017 Val De Loire, Rose De Liore, Saint-Cyr-en-Bourg, France	10	40
2018 My Hyde Summer Bod Rose Clare Valley SA	11	55
2016 Wooing Tree 'Blondie', Blanc de Noir Central Otago NZ		90
NV Chevelier Rose Sparkling Wine France		52
2016 Angus and Bremer Shiraz Langhorne Creek Victoria	9	44
2016 Hither and Yon Shiraz McLaren Vale SA	12	52
2016 Gerard Bertrand Reserve Special, Pinot Noir Languedoc-Roussillon France	14	70
2015 First Drop Big Blind Nebbiolo Barbera Adelaide Hills SA	14	70
2016 Ca' Del Baio Barbera Paolina, Barbera Treviso, Italy S	15	81
2016 Finca Nueva Rioja, Tempranillo Rioja Spain O	16	83
2018 Holm Oak Pinot Noir Tamar Tasmania		48
2016 3 Drops Merlot Mount Barker WA		49
2016 Mr. Hyde Full Monty, Montepulciano Almansa Spain		55
2014 Rolf Binder Heinrich, Shiraz/Grenache Barossa SA		55
2013 Zema, Cabernet Sauvignon Coonawarra SA		59
2017 Jed Malbec Mendoza Argentina		60
2017 Dexter, Pinot Noir Mornington Peninsula SA		75
2015 Kilikanoon Covenant Shiraz Clare Valley SA V		89
2015 Domaine de la Vieille Julienne Daumen, GMS Southern Rhone France		105

19 SAKE by the glass.

KAMINOIZUMI JYUNMAISYU Abv 14% & 70	7
KARAKUCHI JUNMAI Abv 15.5% & 60%	9
TAKASHIMIZU JUNMAIDAIGINJO Abv 15.5% & 45%	10

Abv - alcohol by volume
 % - amount of rice polishing

DRAFT BEERS.

9 | 12

Young Henry's Natural Lager 4.2%
 Young Henry's Newtowner 4.8%
 Gage Road Single fin Summer Ale 4.5%
 4 Pines Brewing Co Kolsch 4.6%
 Gage Road Atomic Pale Ale 4.7%
 4 Pines Brewing Co American Amber Ale 5.1%

BOTTLES.

"Little Dove New World Pale Ale" 6.2%, WA	12
Gage Road Single fin Summer Ale 4.5% WA	11
Cascade Premium Light Lager 2.5%, TAS	7
Coopers Original Pale Ale, 4.5 %, SA	10
Pure Blonde Lager, 4.2%, VIC	10
Asahi Super Dry, Lager 5%, Japan	11
Peroni Nastro Azzurro, Lager, 5.1%, Italy	11
Brookvale Gingerbeer 4% CAN, NSW	9
Gage Road 'Hello Sunshine' Cider 5%, WA	10
Monteith's Apple Cider 4.5%, NZ	10
Nexba Kombucha Elderflower & Lemon 0% sugar	5
Nexba Kombucha Mixed Berry 0% sugar	5

*B - Byodynamic
 *S - Sustainable
 *O - Organic
 *V - Vegan