

BEGININGS

Oysters

Natural with lemon [gf/df] 22 ½ doz

Fried green olives

Stuffed with goats cheese, harissa romesco, herb vinaigrette [v] 12 [8]

Beef tataki

Crisp edamame, wasabi mayo, pickled Asian vegetables [gf/df] 22

Seared scallops

Pea puree, citrus aioli, crispy prosciutto [gf] 22 [3]
38 [6]

Crispy chicken sliders

chili jam, mayo, cos 12 [2]

Wagyu beef sliders

caramelized onion, pickles, mustard 12 [2]

Herb crumbed calamari rings

Sweet & sour sauce, toasted sesame, lime 18

Creamy garlic gnocchi (entree or main)

Baby peas, cherry tomatoes, pecorino, crispy anchovies 21/29

Beef cheek empanadas

Southern style red pesto, herb salad, truffle oil 16 [2]

Cured meats

Toasted sourdough, olive tapenade, caramelised onion, sweet pickles POD

SIDES

Grilled asparagus, gremolata, parmesan cheese [gf] 9

Roasted pumpkin, paprika yogurt, toasted pine nuts [gf] 9

Thick cut chips, aioli 9

Rocket, roasted pear, honey mustard dressing [gf] 9

PLATES

Wild mushroom tortellini

truffle oil, butternut pumpkin puree, crispy sage 32

Herbed slow cooked chicken breast

sweet corn, sautéed leek, pickled onion, jus [gf] 34

John Dee beef fillet

Rosemary roast potatoes, creamed spinach, red currant jus [gf] 36

Fish of the day

Celeriac mash, charred broccolini fried capers, butter sauce [gf] 34

Braised lamb shoulder (to share)

salsa verde, jus + choice of 2 sides [gf/df] 55

SWEET ENDINGS

Sticky date pudding

Date compote, salted caramel, coffee custard 13

Strawberry cheesecake

Ginger cinnamon crumb, lime gel 13

Cheese board

Soft + hard cheese selection, sourdough, accompaniments 18

Affogato

Gioconda espresso, vanilla bean ice cream, shortbread 11

Add a liqueur shot of your choice 8.5

Special dietary needs can be accommodated upon request.

Gluten free [GF], vegetarian [V], dairy free [DF].

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