

## STARTERS

Oysters	22 ½ doz
Oysters, spicy Kilpatrick	24 ½ doz
Oysters, cucumber & lime granita	24 ½ doz
Marinated olives, seeded sourdough, beetroot dip, dukkah salt (V) (VEGAN)	14
Kingfish carpaccio, avocado, black caviar, shaved radish, spicy citrus dressing (GF)	24
Mozzarella filled croquettes, ham off the bone, tomato relish, truffled aioli [3]	15
Sichuan crispy calamari, sweet & spicy Asian herbs, fried shallots (GF)	18
Stuffed zucchini flowers, risotto, goats cheese, roast capsicum passatta, labne [2] (V) (GF)	16
Seared beef tataki, kimchi, wasabi, smoked mayonnaise, pickled carrot (GF)	22
Karaage chicken bao, pickled ginger chutney, cabbage with soy mayonnaise [2]	16
Kumara, ricotta gnocchi, asparagus, broad beans, truffle paste, bueree noisette, sage (V)	22
Charcuterie, chicken rillettes, cured meat, pickles, chutney, sourdough	26

## PLATES

Wagyu Burger, onion, lettuce, cheddar, hot mustard, aioli, fries & ketchup	26
Orecchiette, smoked ham, garlic cream, baby peas, lemon zest, goats cheese	32
Soy poached chicken, sweet carrot, Chinese greens, peanuts, chili sambal (GF)	34
Fish of the day, sautéed leek, green olives, asparagus, lemon caper butter, crispy potato (GF)	34
200 gram eye fillet, confit garlic, wild mushrooms, parsnip, red wine jus (GF)	36
Green lentil salad, beetroot, baby leaf, pickled onion, broccoli, tahini dressing (V) (GF) (VEGAN)	29

## FOR TWO +

Spiced lamb shoulder, cucumber yoghurt, smoked eggplant, tomatoes, grilled pita	65
500 gram rib eye, chimichurri, mustard, fries, red wine jus (GF)	70

## SIDES

Sweet potato mash, burnt butter, crispy sage (GF)	9
Sautéed greens, smoked cream (GF)	11
Salad of tomatoes, olives, Danish feta, baby leaves, citrus vinaigrette (GF)	9
Paprika salted fries, house made truffle ketchup (GF)	9

## DESSERT

Coconut parfait, citrus meringue, pineapple textures, custard (GF)	13
Nectarine tarte tatin, vanilla bean gelato, pecan praline	13
Duo cheese, lavosh, quince paste, fresh fruit and nuts	22

ELEVEN

ROOFTOP BAR