



## OYSTERS

served natural (TAS)(GF)(DF) 6/each (min 3)

Tabasco, lemon

American oak barrel-aged,  
chardonnay vinegar mignonette

Popping pearls

## OYSTER SHOOTERS

(TAS)(GF)(DF) 10/each

Bloody mary  
with celery salt

Gin & tonic  
with lime

Dirty martini  
with a twist

## CAVIAR

served with sourdough crostini, crème fraîche

Polanco Oscietra Grand Reserve Caviar  
10g - 70 | 30g - 130

Wild Australian Scampi Caviar  
10g - 80 | 25g - 130

add a Champagne sidecar +12

## FANCY BITES

<b>Roasted Spiced Nuts</b> (GF)(DF)(V) <i>house-roasted with wasabi peas &amp; Louisiana spice mix</i>	9
<b>Shoestring Fries</b> (DF)(GF)(V) <i>Cajun gun powder &amp; aioli</i>	12
<b>Midtown Gilda</b> (2) (DF)(GF) <i>Ortiz Anchovy, Sicilian olive, Basque pepper &amp; verde</i>	12
<b>Spinach &amp; Artichoke Dip</b> (GF)(V) <i>warm creamy dip, purple corn tortillas</i>	15
<b>Warm Olives</b> (DF)(V) <i>house-marinated mixed olives, orange, bay leaf, garlic &amp; chilli, sourdough</i>	16
<b>Mini Lobster Croissants</b> (2) <i>bay lobster, hollandaise mayo &amp; chives</i>	16
<b>Prawn Croquettes</b> (2) <i>fried prawn croquettes, celeriac remoulade</i>	16
<b>Balkan Sub</b> (DF) <i>cevapi pork sausage, sauerkraut, eggplant &amp; red pepper relish</i>	16
<b>Steak Tartare Cigars</b> (2)(DF) <i>Kilcoy eye fillet, pastry, capers, cornichons, shallots, tomato, Tabasco</i>	24
<b>Tasmanian Salmon Sashimi</b> (GF)(DF) <i>sliced salmon, soy, sesame, ginger, cucumber, radish &amp; shiso</i>	24
<b>Octopus</b> (DF) <i>octopus from Spain, green olive tapenade, sourdough, lemon</i>	28

## SHARED

<b>Charcuterie</b> (DF) 28 <i>pork rillettes, fennel salami, prosciutto, sourdough, olives, pickled Basque peppers</i>	<b>Seacuterie</b> 59 <i>oysters - 2 natural, 2 chardonnay, 2 popping pearls, prawn croquettes, salmon sashimi</i>	<b>Cheese Plate</b> 32 <i>brie, blue, cheddar, dried fruit, plum jam, cornichons, sourdough, grissini</i>
---	--	--

## MAIN ATTRACTION

<b>10-Hour BBQ Bourbon Brisket</b> (DF) <i>braised low &amp; slow, warm potato &amp; pickled dill cucumber salad</i>	38
<b>Butternut Pumpkin Tortellini</b> <i>house-made tortellini, sweet butternut pumpkin, sage cream reduction, amaretti biscuit, parmesan &amp; herbs</i>	32
<b>Peking Duck Breast Salad</b> <i>sliced Peking duck breast, soba noodles, steamed gai lan, carrots, hoisin &amp; ponzu dressing</i>	38

## WHY LEAVE?

<b>Yuzu Brûlée</b> (GF) <i>served with Dan's mum's not-so-GF walnut biscotti</i>	14
<b>Pornstar Martini</b> <i>Ketel One Vodka, Passoã, Licor 43, Prosecco Sidecar</i>	24
<b>Espresso Martini</b> <i>Nusa Cana Spiced, Maple Syrup, Coffee</i>	24