

**FIVE ANNIVERSARY DINNER MENU
12 JUNE 2021**

1BITE

PASTRAMI SANDWHICH
UNI PANNA COTTA
XO MUSSELS
KANGAROO SAUSAGE ROLL

IPA

IPA SOURDOUGH, WHIPPED LARD & WAKAME BUTTER

KINGFISH

PICKLED Ooba LEAF & TOMATO

FISH N CHIPS

10g KALUGA CAVIAR, SMOKED CREAM & CHIPS

DREW'S CHARCUTERIE

SELECTION OF HOUSE CURED MEATS

BOTAN EBI

GUANCIALE & SHELLFISH ESSENCE

AGED TURBOT

LIVER VIN JAUNE & SMOKED BONE BROTH

55 DAY DRY AGED GALICIANA SIRLOIN

ROASTED CABBAGE, SMOKED CAULIFLOWER & SPICED REDUCTION

PECKHAM PEAR

SAGE ICE CREAM, PEAR FERMENT & TEXTURES

GAYTIME 2.0

VANILLA, BUTTERSCOTCH & HONEYCOMB

CANDY CART

FAIRY BREAD
PASSIONFRUIT SLICE
ANZAC BISCUITS

SALTED & HUNG TAKE AWAY GIFT

228++

**AN EXPERIENCE | DESIGNED BY
CHEF-OWNER DREW NOCENTE**

