TAKEAWAY MENU

small plates

WARM S.A OLIVES  10
warm sourdough
BEEF TARTARE  16
caper, mustard, cured yolk, house made lavosh
ARANCINI  15
beetroot, white bean cheese, chipotle hommus, za’atar
CONFIT POTATO SCALLOPS  14
curried chickpea batter, sauce gribiche
CHARGRILLED CHEESE BREADS  14
confit garlic, rosemary, mozzarella

large plates

GLACIER 51 TOOTHFISH  44
risotto milanese, new season peas, preserved citrus
12 HOUR PIG BELLY  36
braised and charred sugarloaf cabbage, grainy mustard, golden rasin
GRILLED KING TRUMPET SCALLOPS  35
risotto milanese, new season peas, preserved citrus

steak frites

HANGER | NSW  37
grass fed, marble score 3+, the butcher’s kest kept secret, sous
vide for 4 hours in veal fat & mustard
LITTLE ACRE OYSTER MUSHROOM STEAK | QLD  37
locally grown, pan seared with garlic, thyme & mustard

sides

BUTTERHEAD LETTUCE  13
black garlic caesar dressing, baked shiitake, lemon
ROASTED BUTTERNUT  13
braised lentils, spiced pumpkin butter, sage
CHOPPED GREENS  13
sesame, shallot oil

dessert

HANDCRAFTED STRAWBERRY & RHUBARB PIE  16
chantilly cream or vegan icecream

kid’s menu

SPAGHETTI  13
napoli, parmesan
CARBONARA  15
bacon, parmesan, cream, spinach
SHOESTRING FRIES  10
tomato sauce