

T·E·M·P·T·A·T·I·O·N·S

Available 12pm ~ Late

CONFIT GARLIC BREAD

pinsa romana, truffle salt, parmesan ^V 10

URBAN BOARD

*housemade dip, olive oil, balsamic,
marinated olives* ^V 18

SALUMI PLATE

*prosciutto di parma, truffle salami,
lomo, caper berries, cornichons,
pork pistachio rilette, lavosh* 24

OYSTERS

NATURAL

grilled watermelon & pink lady apple gel ^{GF}

3 ~ 14 | 6 ~ 26 | 9 ~ 38

KILPATRICK

*bacon loin shavings, chorizo crumbs,
spiced smoked bbq glaze*

3 ~ 15 | 6 ~ 28 | 9 ~ 40

P R O M E N A D E P L A T T E R

*Ideal for 2 or 3 to share. Available 5pm – late
(Not available Saturdays)*

MUSHROOM & TRUFFLE CROQUETTES

SALT PEPPER CALAMARI

LEFT BANK SLIDERS

PORK BELLY

ARANCINI

69

S·M·A·L·L P·L·A·T·E·S

Available 12pm ~ Late

BURRATA

*fresh italian cheese with garlic crostini,
blood orange jam, balsamic pearls* ^V 18
(add prosciutto +5)

PORK BELLY

*sous vide pork belly, japanese marinade,
leek confit, carrot-shiro miso puree,
pork jus, carrot powder* ^{GF} 16

ARANCINI

*roasted pumpkin, garden pea,
gorgonzola, almond romesco* ^V 16

CROQUETTES

*mushroom, young leek & truffle croquettes
green olive paste, puffed grains
& baby beet caponata* ^V 16

SALT & PEPPER CALAMARI

lemon dust, garlic crema ^{GF} 19

PAN SEARED SCALLOPS

*grilled black rice polenta cake,
edamame wasabi crème, popcorn shoots* ^{GF} 19

LEFT BANK SLIDERS

*black angus beef, jarlsberg cheese,
celeriac remoulade, truffle
mayonnaise, soft floured buns* 17



Perrier Sparkling Mineral Water
Free flowing ~ 5.5pp

S·A·L·A·D·S

Available 12pm ~ Late

HALOUMI

*black sesame, chickpea, pear,
asparagus, fennel, freekeh, raisins,
pomegranate balsamic dressing* ^V 23

GRILLED LEMON CHICKEN

*quinoa, broccolini, avocado, sweet potato,
roasted smoked almond, organic honey
& grain mustard dressing* ^{GF} 26

TUNA TATAKI

*grape tomato, mango, radish, bean shoots,
ginger watermelon vinaigrette* ^{GF} 24

CALAMARI & COCONUT PORK

*mint, coriander, grapefruit, glass noodles
shallot crumbs & coconut lime dressing* ^{GF} 22

CUCUMBER & BEETROOT

*roasted kent pumpkin, candied walnut
& goat's feta* ^{GF} 19

B·U·R·G·E·R·S

Available 12pm ~ 4pm

~ served with thick potato chips ~

THE BOSS

*100% grass fed angus pattie, trim bacon, lettuce,
brie, tomato, spanish onion, beetroot,
tomato relish & horseradish mayonnaise* 19.5

FRIED BUTTERMILK CHICKEN

*crunchy chicken fillet with peanut butter,
asian slaw, jalapeño mayonnaise* 17.5

SOFT SHELL CRAB

*fennel, dill & pickled carrot slaw,
citrus chili aioli, brioche bun* 18.5

P·I·N·Z·A P·I·Z·Z·A·S

Available 11:30am ~ Late

*Our artisan pizza bases contain a
flour blend of soy, rice and '00'
wheat flour resulting in a crunchier
crust and an airy soft centre.
We only use San Marzano tomato sauce.*

BUFALA

*san marzano tomato, fresh basil,
mozzarella di bufala, e.v.o.o.* ^V 20

L'ORTO

*slow roasted pumpkin, zucchini,
broccolini, kale, fresh ricotta, basil pesto
& toasted pine nuts* ^V 21

WILD MUSHROOM

*caramelised onion, spinach, chèvre,
white truffle & basil crème* ^V 22
(add prosciutto + 4)

SOPRESSA

*mild sopressa, pepperoni, chorizo,
truffled veneto salami, roma tomato,
fresh mozzarella & jalapeño mayonnaise* 25

PULLED LAMB & ALMOND

*roasted tomatoes, spanish onion,
smoked almonds, feta, garlic mint yoghurt* 25

CHICKEN LEVANTINE

*chicken, avocado salsa, harissa
hummus, red pepper, semi dried tomato
& charred corn* 24

D·R·Y A·G·E·D S·T·E·A·K·S

Available 12pm ~ 3pm // 5pm ~ Late

SCOTCH FILLET 250GM ^{GF} 33

SCOTCH FILLET 350GM ^{GF} 39

EYE FILLET 250GM ^{GF} 41

CHOOSE YOUR SIDE ~ 5^{ea}

- chilli crumbled feta broccolini ^{GF}
- cucumber, pumpkin & baby beet salad with roasted kent pumpkin, candied walnut & goat's cheese ^{GF}

• almond & black garlic mash ^{GF}

CHOOSE YOUR SAUCE ~ 2^{ea}

- peppercorn grain mustard jus ^{GF}
- shiraz & portobello mushroom jus ^{GF}
- pepe saya black garlic butter ^{GF}

S·I·D·E·S

PIMENTO FRIES

buttered & pimento dusted with lemon aioli ^{VGF} 9

TOASTED ALMOND BROCCOLINI

fresh chilli, confit garlic ^{VGF} 10

THICK CHIPS

with left bank aioli ^{VGF} 9

L·A·R·G·E P·L·A·T·E·S

Available 12pm ~ 3pm // 5pm ~ Late

PRAWN & SCALLOP SPAGHETTINI

chilli, lemon dill creme & smashed
mint green pea salsa 31

ROASTED & CONFIT CHICKEN CURRY

lemongrass kafir lime leaf green curry,
coconut green tea jasmine rice,
spring onion pancake 33

DUCK RAVIOLI

slow roasted duck & kumara filled
ravioli, tuffle porchini creme,
duck jus, sage 28

CRISPY SKIN BARRAMUNDI

Blue swimmer crab dumpling,
lemon wilted baby spinach, pickled fennel
micro salad, saffron lime bisque 39

OLIVE CARAMEL GLAZED LAMB RUMP

almond milk potato puree,
sesame seed crusted sweet bread,
sweet heirloom sautéed carrot ^{GF} 42

SAFFRON SUMMER GNOCCHI

blistered cherry tomato, baby spinach,
caramelised pumpkin, whipped chevre,
vintage parmesan oil ^V 25

DESSERT

Available 11.30am – late

MADAGASCAN VANILLA CRÈME BRULEE

*lavender pineapple macaron,
organic honey nougat ice cream^V 14*

RHUBARB & RASPBERRY CURD TART

white chocolate mousse, blackberry ice cream^V 14

FLOURLESS DARK CHOCOLATE HOT POT

vanilla bean anglaise & espresso ice cream^{VGF} 14

LEFT BANK TIRAMISU

*marsala mascarpone zabaglione, frangelico,
espresso & lady finger sponge, cocoa dusting^V 14*

COFFEE BY LOCALE ESPRESSO

*cafe latte, cappuccino, flat white,
long black, espresso, macchiato 3.8
hot chocolate, mocha, chai latte 4
affogato 6.5
soy milk + 0.5 almond milk + 1.0
mug upsize + 1.0
vanilla or hazelnut syrup + 1.0*

TEA BY TEA BLOSSOMS

*silken pyramid enveloped tea bags 5.5
blooming tea 6.5*