

FEASTING MENU

All dishes will be served for the table to share

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NACHOS / TACOS

Crab, apple, fennel
Mushroom Mole
Aged cheeseburger

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SMOKED & GRILLED MEAT

BEEF FEATHER BLADE & SHIN

with red pepper salsa

PORK BELLY

with chipotle sour cream

LAMB SHOULDER

with green sauce

All served with grilled buttered parathas

SIDES

Smacked cucumber
Beef fat champ
Grilled hispi cabbage with lamb fat bernaise

DESSERTS

Butterscotch Kouign-Amann
with dulce de leche ice cream

temper

FEASTING DRINKS

SPARKLING WINE			S	
Jansz, Premium Cuvée NV, Tasmania	7	39		
Gratitot Pilliere, Champagne, NV	10	50		O
Digby, Leander Pink, NV	12.5	75		
GIN & TONIC				H
ELLC LONDON DRY				
grapefruit slice		7.50	O	
HAYMAN'S LONDON DRY				
orange slice, nutmeg		8.50		
ELLC BATCH 2				
lemon thyme, fennel		9.50		
HEPPLE				
lemon peel, liquorice root		11		
BEER & CIDER				
Tsingtao 4.7%				4.75
Wild Card King of Hearts Blonde 4.5%				5.95
Wild Card Queen of Diamonds IPA 5%				5.95
Wild Card Jack of Clubs Ruby 4.5%				5.95
Wild Card Ace of Spades Porter 4.7%				5.95
Orchard Gold Cider 4.7%				5.50
TACOS				
<i>All at 10</i>				
ON THE NOSE				
gin, mezcal, blackberry, fennel				
SAGE ADVICE				
pisco, mezcal, chartreuse, pineapple, sage				
DE PÊCHE MODE				
vodka, crème de peche, grapefruit				
MODELO SOUR				
gin, Modelo, coriander seeds, egg white				
TOP OF THE CLASS				
tequila, maraschino cherry, red wine				
MR FAULTY				
rum, basil, rice wine vinegar, lime				
				temper