

ABOVE
eight
bar+lounge

Bar Snacks

Marinated Australian olives ●●◇	9
Spiced macadamia and almonds ●●◇	9
Tiger prawn Krupuk, taramasalata ●●	14
Spiced plantain, avocado crème ●○	12
Puffed beef tendon, charred capsicum dip ●●	14
Paprika & whiskey-spiced biltong ●●	12
House-baked woodfire sourdough, Oomite butter	13

● Gluten free ● Dairy Free ○ Vegetarian ◇ Vegan

A surcharge of 1% applies to all credit card payments. A surcharge of 15% applies on public holidays.

Dessert

Coffee coupe "Kruithof" coffee ice-cream, coffee granita, coffee syrup, coffee mousse, almond ●	15
Passionfruit and Valrhona dark chocolate layered cake, passionfruit sorbet	15
Yuzu parfait, matcha ice mousse, caramelised filo pastry, matcha crème Suisse	15
Selection of French and international cheeses, mustard fruits, spiced nuts, muscatels, crackers	
Le Conquerant Camembert (France, cow's milk, soft)	5.5
Rogue River Special Reserve Blue (USA, blue, cow's milk) *Best cheese in the world 2019 (*2019 World cheese awards)	13
L'amuse Bradander goats milk gouda (Netherland, semi hard)	5.5
Le Marquis Chevre (France, goat's milk, white mould)	7.5
Secret de Scey (France, cow's milk, semi hard)	5.5

Dough

Rossa ◊	21
<i>San Marzano tomato sauce, dried oregano, garlic, roasted cherry tomatoes, black olives, crispy capers, basil</i>	
Ai Quattro Formaggi ◊	26
<i>Blue cheese, fior di latte mozzarella, pecorino, Romano, truffle honey, toasted sesame seed</i>	
Cotto	28
<i>Smoked ham, buffalo mozzarella, pecorino, chestnut mushroom, leeks, black olive dust</i>	
Modern Norma ◊	23
<i>Eggplant puree, confit tomato, basil, ricotta salata</i>	
Margherita	23
<i>San Marzano tomato sauce, buffalo mozzarella, Grana Padano, basil, olive oil</i>	
Soppressata	26
<i>San Marzano tomato sauce, fior di latte, sopressa, stracciatella</i>	
Capesante	29
<i>Fior di latte, scallops, Parma ham</i>	
Gamberi & Nduja	29
<i>Fior di latte, prawns, nduja, black olive, dill</i>	
Funghi e crema di melanzane ● ◊	24
<i>Eggplant puree, wild pulled mushroom, dukkha</i>	

Cold Entrees

Sydney rock oysters, lime & Champagne granita ● ●	6ea
Herb cured salmon, horseradish cream, pickled apple, smoked trout roe, schiacciata	22
Roasted pumpkin, Persian fetta, smoked almonds, aged balsamic ● ◊	21
Kingfish ceviche, textures of beetroot, finger lime ● ●	25
Duck liver eclairs, umeboshi, furikake, yuzu	19

Warm Entrees

XO scallops, home stretched noodles, crispy eggplant, prosciutto di Parma ●	29
Polenta hotcakes, brown butter aioli	
Bresaola	19
Iberico Jamon	28
Pork & kimchi sausage roll, kimchi aioli, Asian herb salad	28

Mains

Glazed eggplant, black rice koji congee, pickled daikon, seaweed broth, shizo ● ● ◇	26
Pan seared barramundi, gnocchi, truffle beurre blanc, Jerusalem artichoke, kale	36
Dry aged beef burger, smoked tomato chutney, raclette cheese, milk bun, hand cut chips	29
250g dry aged black Angus sirloin, red wine jus, hand cut chips, herb salad ● ●	55
300g dry aged Portoro ribeye, hand cut chips, Yorkshire pudding, cippolini onion, chestnut puree, Bordelaise sauce	79