

ABOVE
eight
bar+lounge

Bar Snacks

Marinated Australian olives ●●◇	9
Spiced macadamia & almonds ●●◇	9
House-baked sourdough, Oomite butter	13
Warm hummus, pine nut, dukkah, puffed chickpea, Lebanese flatbread ●◇	12
Tiger Prawn crackers, Taramasalata ●●	15
Paprika & whiskey spiced biltong ●●	12
Antipasto al Italiano, Burrata, capocollo, prosciutto di Parma, mortadella, marinated olives, melanzane, Parmesan grissini, house-baked focaccia □ (●● on request)	35

● Gluten free ● Dairy Free □ Nut 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
Poached pineapple, Valrhona chocolate mousse, coconut sorbet ●□	17
Savarin aux Mandarines, Mandarine Napoleon liqueur, chamomile, yoghurt sorbet □	18
Selection of French and international cheeses, mustard fruits, spiced nuts, muscatels, crackers	
Le Conquerant, France	5.5
Rogue spec. Reserve Blue, USA	13
L'amuse Brabander, Netherlands	5.5
Le Marquis Chevre, France	7.5
Le Petite Rouge, Australia	5.5

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Mains

- Grilled spring vegetables, Romesco, freekah, pickled capsicum, chia seed crackers ● ● ◇ 27
- Pan seared barramundi, celeriac puree, celery, beurre blanc, crispy celeriac ● □ 36
- Balmain bug ravioli, pan seared Balmain bug, spinach, spiced lobster sauce, croutons, chilli oil 39
- Dry aged beef burger, smoked tomato chutney, raclette cheese, milk bun, hand cut chips 29
- 250g Black Angus sirloin dry aged, hand cut chips, red wine jus 52
- 300g Portoro ribeye dry aged, smoked whiskey jus, Yorkshire pudding, cippolini onion, chestnut puree 75
- Crispy pork belly, smoked trotter jus, apple cabbage puree, Cavallo Nero ● □ 42

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Dough

All can be made gluten free on request. +6

- Rossa** ○ ◇ 21
San Marzano tomato sauce, dried oregano, garlic, roasted cherry tomatoes, black olives, crispy capers, basil
- Ai Quattro Formaggi** ○ 26
Blue cheese, fior di latte mozzarella, pecorino, Romano, truffle honey, toasted sesame seed
- Margherita** ○ □ 25
San Marzano tomato sauce, buffalo mozzarella, Grana Padano, basil, olive oil
- Funghi e crema di melanzane** ◇ 25
Eggplant puree, wild pulled mushroom, dukkha
- Cotto** □ 29
Smoked ham, buffalo mozzarella, pecorino, chestnut mushroom, leeks, black olive dust
- Soppressata** □ 29
San Marzano tomato sauce, fior di latte, sopressa, stracciatella
- Capasante** □ 31
Fior di latte, scallops, Parma ham
- Stellina** 28
Wagyu Bresaola, grilled asparagus, rocket lettuce, stracciatella, cherry tomatoes, aged balsamic □ (● on request)
- Gamberi & Nduja** □ 29
Fior di latte, prawns, nduja, black olive, dill
- Fruitti di Mare** 33
San Marzano, prawns, squid, mussels, clams, garlic, dill ● □

Sides

Hand cut chips ● ● ◇ □	12
Oak leaf lettuce, house dressing ● ● ◇ □	11
Baked potato, Guanciale, chives ● □ (o on request)	15
Grilled seasonal veg, almond brown butter, lemon ● ○	13

Entrees

Sydney Rock Oysters, yuzu & sake granita ● ●	39/72
Grilled squash & zucchini, Persian fetta, smoked almonds, pickled zucchini flowers ○ ●	23
Roasted pumpkin arancini, Petite Rouge, wild rice, hemp, pepitas ○ ● □	5.5ea
Yellowfin tuna, kohlrabi, kimchi, puffed rice, ice plant, salted lemon ● ● □	27
Kingfish ceviche, textures of beetroot, finger lime ● ●	26
XO scallops, home stretched noodles, crispy eggplant, prosciutto di Parma ●	29
Polenta hotcake, brown butter aioli, choice of Wagyu bresaola	6.5ea
Jamón Ibérico Bellota (cured 36 months)	9ea
Ricotta & Tuscan cabbage "calzone", confit tomatoes ○ □	21
Wagyu bresaola	+6.5
or	
Jamón Ibérico Bellota (cured 36 months)	+9