



Northside Wines
DINING ROOM

OYSTERS, GRILLED, SOY + MIRIN DRESSING / NATURAL, VINAIGRETTE | GF | 5 EA.

BRAISED OLIVES, ORANGE, FENNEL, CHILLI | VG GFO | 10

GARLIC COB LOAF, CULTURED BUTTER | V | 14

BAKED CAMEMBERT PITHIVIER, CRANBERRY JAM, CROUTONS | V | 18

WALNUT + MUSHROOM PATE, FRIED ENOKI, LEMON, FOCACCIA | VG GFO | 16

HAM HOCK + DIJON CROQUETTE, CHIPOTLE AIOLI (3) | 17

CRISPY PORKBELLY, SHERRY GLAZE, APPLE PUREE, FRESH APPLE (2) | GF | 20

SNAPPER CEVICHE, LECHE DE TIGRE SAUCE, PICKLED CELERY, RED ONION, CUCUMBER, ROCKMELON CRESS | GF | 19

ROASTED CAULIFLOWER STEAK, CITRUS TAHINI, PARSLEY, PICKLED ONION | VG GF | 16

MISO GLAZED EGGPLANT, SESAME, SOY + MIRIN DRESSING | VG GF | 16

CRISPY CHICKEN ROULADE, GREEN HERBS, GARLIC SAUCE, CHICKEN JUS | 22

MUSHROOM GNOCCHI, CEPE SAUCE, TRUFFLE OIL, FRIED ENOKI | VG GF | 28

BARRAMUNDI, PRAWN BISQUE, BRAISED LEEKS, ROASTED + PICKLED FENNEL | GF | 40

SLOW COOKED BEEF CHEEK, PARMESAN MASH, DARK COCOA + RED WINE JUS | GF | 36

PRESSED LAMB SHOULDER, MUSTARD JUS, WHITE BEAN PEA SALAD | GF | 38

SCOTCH FILLET (*GRASS FED, GIPPSLAND*), CHIPS, GARLIC BUTTER, RED WINE JUS, 200GR | GF | 47

TWICE COOKED CHIPS, THYME + GARLIC BUTTER, PARMESAN, CONFIT GARLIC AIOLI | VGO GF | 13

BROCCOLINI, LEAFY GREENS | GF VGO | 14

ROAST POTATOES, CONFIT GARLIC, ROSEMARY + THYME | GF VG | 14

STICKY DATE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM | V | 16

LEMON TART, CHANTILLY CREAM, STRAWBERRY | V | 16

CHOCOLATE BROWNIE, RED WINE POACHED PEAR | GF VG | 16

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | O OPTIONAL

A taste of Northside
CHEFS MENU

'FEED ME' MENU, FIVE COURSES, CURATED BY OUR HEAD CHEF | 59 PER PERSON

PERFECT FOR GROUPS + DATE NIGHTS, SERVED SHARING STYLE

SOME DIETIRES CAN BE CATERED FOR, PLEASE SPEAK TO YOUR SERVER

ADD WINE PAIRING | FIVE HALF POURS, PAIRED BY OUR SOMMELIER FOR EACH COURSE | **+39**