



A taste of Northside **DINING MENU**

.....
FIVE COURSE CHEFS SELECTION, SERVED SHARING | \$69 PER PERSON*

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

2 COURSE, INDIVIDUAL CHOICE (+\$10 DESSERT OPTION) | \$49 PER PERSON

(CHOICE OF SMALL PLATE AND MAIN DISH PER PERSON PLUS SIDES TO SHARE FOR TABLE)

BOTTOMLESS SMALL PLATES | \$49 PER PERSON*

ADD BOTTOMLESS WINES FOR \$49
.....

\$15 SMALL PLATES

OYSTERS, GRILLED, SOY + MIRIN DRESSING / OR / NATURAL, MIGNONETTE (4) | GF | 15

BRAISED OLIVE + HOUSEMADE PICKLES | VG GF | 15

HOUSEMADE FOCACCIA, WHIPPED GARLIC BUTTER | V | 15

CHICKEN LIVER PARFAIT, APRICOT JAM, TOASTED FOCACCIA | GFO | 15

WHIPPED FETA, NATIVE HERB DUKKAH, LOCAL HONEY, CROUTONS | V GF | 15

TAHITIAN SNAPPER CEVICHE, COCONUT MILK, LIME, PICKLED CUCUMBER, CITRUS PEARLS | GF | 15

SEAFOOD PITHIVIER, LEMON DILL ROUX, HOUSE MADE TARTARE | 15

(PLEASE ALLOW UP TO 15 MINS FOR DELICIOUSNESS, IT'S WORTH IT!)

CONFIT DUCK AND TARRAGON CROQUETTE, PEPPER SPICED AIOLI (3) | 15

CRISPY PORK BELLY, SHERRY GLAZE, APPLE PUREE, FRESH APPLE | GF | 15

ROASTED CHICKEN MARYLAND, PEPPERONATA, CHERMOULA | GF | 15

CONFIT PUMPKIN, CASHEW CREAM, PICKLED RADISH | VG GF | 15

CAULIFLOWER STEAK, BROWN BUTTER PUREE, WALNUT, WHITE WINE GASTRIQUE | VGO GF | 15

ROAST EGGPLANT, LEMON SESAME PUREE GLAZE, MINT GREMALATA | VG GF | 15

CHIPS, THYME + GARLIC BUTTER, PARMESAN, GARLIC AIOLI | GF VGO | 15

ROAST POTATO, CONFIT GARLIC, ROSEMARY | VG GF | 15

BABY HEIRLOOM CARROTS, HONEY BALSAMIC GLAZE, CRUMBLER FETA | VGO GF | 15

LARGE PLATES

200GR ROST BIFF (MS2+ GRASS FED), CHIPS, RED WINE JUS | GFO | 45

SOUS VIDE DUCK BREAST, PUMPKIN HASH, BLUEBERRY DUCK JUS | GFO | 36

AUSTRALIAN RAINBOW TROUT, DILL AND MUSTARD CREAM, BRAISED FENNEL | GF | 38

PULLED BEEF BOULANGIER, BROWN ONION BROTH, FRIED SHALLOTS | GF | 37

HOUSEMADE MUSHROOM SCHNITZEL, SAUTEED CABBAGE, MUSHROOM JUS | VG | 35

DESSERT

STICKY DATE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM | 16

DARK CHOCOLATE MOUSSE, SALTED CARAMEL, MALT CRUMBLE | V GFO | 16

LEMON + MINT SEMIFREDO, CANDIED PISTACHIOS | VG GF | 14

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

**CONDITIONS APPLY, ASK STAFF FOR FURTHER INFORMATION. WHOLE TABLE MUST PARTICIPATE*