



BEAST&CO

SMALL PLATES

BREAD & BUTTER , whipped butter, saltbush, flake salt	10
PORK CROQUETTE , confit pork belly, truffle aioli, pickles, black sesame	12ea
MARINATED OLIVES , oregano, zest, garlic, chilli	12
HOUSE PICKLES , mix veggies, herbs, spices	13
CONFIT CARROTS , goats cheese espuma, black sesame, chilli	20
MISO CABBAGE , black currants, hazelnuts, cannellini beans, lemon	24
BAKED CAMEMBERT , confit garlic, honey, cherries, nuts, grilled bread	26
CHICKEN LIVER PATE , cognac jam, pickles, grilled bread	24
GRILLED OCTOPUS , potatoes, peppers, almonds, capper berries	34
PORK & FENNEL SAUSAGE , braised lentils, bacon, onion jam	28
BONE MARROW , parmesan crust, parsley, onion, grilled bread	27
HAND-CUT BEEF TARTARE , egg yolk sauce, garlic crostini	29

LARGE PLATES

BAKED POTATOES DUMPLINGS , truffle bechamel, panko crumbs	38
ROASTED CAULIFLOWER , romesco sauce, chimichurri, almonds	36
BARRAMUNDI , confit tomatoes, roasted peppers, fish broth, butter	42

THE BEAST

HALF CHICKEN , corn puree, sous-vide breast, confit leg, fried wing, jus	42
● DRY-AGED HALF DUCK , pan-fried breast, confit leg, red cabbage, jus	59
16HR. BEEF CHEEKS , sautéed spinach, onion rings, red wine sauce	49
FLANK STEAK '300G' , cafe de paris butter, confit garlic, red wine jus	56

SIDES

SHOESTRING FRIES , truffle aioli	14
POME PUREE WITH BONE MARROW , creamy mash potatoes, jus	19
DUCK FAT POTATOES , sourcream, smoked paprika, confit garlic, herbs	16
CHARRED BROCCOLINI , roasted almonds, lemon	15
CABBAGE GRATIN , chilli, cream, gruyere, panko crumbs	15

● MUST TRY SIGNATURE DISH

Please notify us about any allergies, or dietary requirements
10% staff gratuity for groups 6+ | 10% Sunday and 15% Public Holiday surcharge apply
All cards surcharge: 1.4%

CHEF SELECTION \$85 PP

sharing menu / min. 2 people

BREAD & BUTTER

whipped butter, saltbush, smoked salt

PORK CROQUETTES

confit pork belly, aioli, house pickles, black sesame

MISO CABBAGE

black currants, hazelnuts, cannellini beans, lemon

BONE MARROW

parmesan, parsley, onion, grilled bread

FLANK STEAK

cafe de paris butter, confit garlic, red wine jus
(change Steak for a Half Duck +\$10 PP)

CHARRED BROCCOLINI

roasted almonds, lemon

DUCK FAT POTATOES

sourcream, smoked paprika, confit garlic, herbs

CZECH DOUGHNUT

vanilla gelato, plum sauce, dried strawberries

