

◇ ALL DAY DINING ◇

Rock oysters, mignonette dressing **35**
Warm misto olives, garlic, fennel seed, citrus **9**
Fire roasted sourdough, whipped butter **8**
French onion dip, carrot crackers **16**
Devilled eggs, cured yolk, bonito flakes, chive **16**
Artisan cured meats, mortadella, bresaola, chicken liver parfait, cornichons, toast **36**
Fried potato, n'duja, cheddar cheese **14**
Wagyu cheeseburger, gruyère cheese, house ketchup, pickle, fries **30**

◇ MENU ◇

Hiramasa kingfish, crème fraiche, soy bean, horseradish, white ponzu **29**
Foie gras, poached pear, cured duck, brioche **34**
Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil **23**
Grilled Southern calamari, rouille, XO butter **28**
Potato gnocchi, butternut pumpkin, black cabbage, brown butter **34**
Roast blue eye cod, spinach, cauliflower, Grenobloise **46**
Aged duck breast, heirloom beetroot, pistachio, spiced jus **46**
Pork schnitzel "holstein", hen's egg, white anchovy, caper, jus gras **42**
Lamb rump, caramelised eschalots, red wine jus **35**
250g sirloin, peppercorn and cognac cream, roast eschalots **52**

◇ SIDES ◇

Baby cos, pecorino, cucumber, white balsamic **15**
Spiced carrot, coconut, olive oil **15**
Shoestring fries, furikake salt **13**
Potato purée **15**

◇ DESSERT ◇

Bombe Alaska, mandarin, coconut, rum **30 FOR 2**
Carrot cake, praline mousse, apricot, carrot sorbet **19**
Dark chocolate, grapes, PX Sherry, raspberry sorbet **19**
Cheese selection, grapes, lavosh, oat crackers **36**

◇ SHARED MENUS ◇

SANS PROHIBITION

There's no law stopping you from tasting it all

95PP

Fire roasted sourdough, whipped butter
French onion dip, carrot crackers
Sugarloaf cabbage, tosazu émulsion, kumquat chive oil
Roast blue-eye cod, spinach, cauliflower, Grenobloise
Lamb rump, caramelised eschalots, red wine jus
Baby cos, pecorino, cucumber, white balsamic
Spiced carrot, coconut, olive oil
Dark chocolate, grapes, PX Sherry, raspberry sorbet
Cheese selection, grapes, lavosh & oat crackers*
**\$12pp supplement*

*Designed to be shared with the whole table.
Minimum 2 people.*

QUEEN TEXAS

*An ode to New York's Queen of the Prohibition era,
made for sharing with a drink in hand and story on the lips*

125PP

Fire roasted sourdough, whipped butter
Devilled eggs, cured yolk, bonito flakes, chive
Fried potato, n'duja, cheddar cheese
Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil
Grilled Southern calamari, rouille, XO butter
Potato gnocchi, butternut pumpkin, black cabbage, brown butter
Sirloin, peppercorn and cognac cream, roast eschalots
Baby cos, pecorino, cucumber, white balsamic
Potato purée
Bombe Alaska, mandarin, coconut, rum
Cheese selection, grapes, lavosh, oat crackers*
**\$12pp supplement*

*Designed to be shared with the whole table.
Minimum 2 people.*

ESQ. ◇

📍 @esqatqvb