

alter-ego

CANBERRA

SMALL BITES

½ dozen freshly shucked south coast rock oysters

Mignonette dressing (GF) ~ 28.0 ~

Japanese dressing, wakame, salmon roe (GF) ~ 29.0 ~

Classic Kilpatrick (GF) ~ 32.0 ~

Sashimi plate w/ scallop ceviche, salmon, kingfish carpaccio (GF) ~ 24.0 ~

Half shell scallop w/ beetroot chips, crispy chorizo, salsa verde (GF) ~ 24.0 ~

Classic style steak tartare w/ crumbed quail egg, squid ink crackers (GF) ~ 19.0 ~

Kingfish one minute pickled, yuzu, spring onion, finger lime (GF) ~ 21.0 ~

Panko crumbed squid w/ house-made chilli jam, Asian salad, cashew crumb, garlic aioli ~ 18.0 ~

DUMPLINGS

Pan-fried signature pork dumplings w/ soy vinaigrette ~ 12.0 ~

Steamed prawn dumplings w/ soy vinegar & shallots ~ 12.0 ~

Steamed shitake, kimchi, silken tofu dumplings (V) ~ 10.0 ~

TACOS & BURGERS

Duck pancakes w/ hoisin & tamarind sauce, cucumber, capsicum salsa ~ 21.0 ~

Beef brisket taco w/ Asian slaw, garlic aioli ~ 19.0 ~

Pork and kimchi taco w/ grated cheese, kewpie mayo ~ 19.0 ~

Roast cauliflower taco w/ lentils, chipotle (V, Vegan) ~ 19.0 ~

Southern fried chicken Burger w/ apple slaw, chipotle mayo & chips ~ 20.0 ~

Beef burger w/ mac & cheese croquette, garlic aioli, tomato chutney, lettuce & chips ~ 21.0 ~

BIGGER

Spiced pork belly w/ celeriac remoulade, dark muscovado, lime dressing (GF) ~ 17/34 ~

Chicken Katsu w/ shredded slaw, teriyaki mayo ~ 21.0 ~

Confit Duck Maryland w/ spiced potato, caramelised apple, jus grass ~ 34.0 ~

Char-grilled 400g rib-eye w/ café de Paris butter, smoked salt, red wine jus (GF) ~ 45.0 ~

Pan fried Tasmanian salmon fillet w/ chic pea chips, salsa verde (GF) ~ 34.0 ~

SALADS & SIDES

Barley, radicchio, shaved vegetables, pomegranate, balsamic reduction (V, Vegan) ~ 18.0 ~

Zucchini noodles w/ wild mushrooms, charred broccoli, edamame & roasted cauliflower w/ tahini dressing
(V, Vegan) ~ 18.0 ~

Beer battered chips w/ garlic aioli ~ 10.0 ~

Mixed leaf w/ shaved vegetables, house dressing (GF, V) ~ 8.0 ~

Beans, charred broccoli, kale w/ sliced almonds, shallots (GF, V) ~ 10.0 ~

SWEETS & CHEESES

Gelati and sorbet plate (GF) ~ 14.0 ~

Bambino w/ bourbon chocolate mousse ~ 16.0 ~

Vanilla panacotta w/ mango gel, pistachio tuille & drunken summer berries (GF) ~ 16.0 ~

Miso cheesecake w/ cinnamon crumble, yuzu curd & sesame praline ~ 18.0 ~

White chocolate & raspberry sponge w chocolate feuilletine, raspberry sorbet & toasted meringue ~ 16.0 ~

Cheeses selection w/ fresh fruits, spiced fruit chutney & nuts ~ 17.0/34.0 ~

Cakes & pastries available in the display

