

MENU

Potato & molasses bread, butter	\$5 ea
Oyster, kumquat mignonette	\$5 ea
Devilled egg, trout roe	\$10
Tomato & mozzarella calzone	\$8 ea
Fermented carrot, nduja, rye	\$8 ea
Rye taco, ox tongue, sauerkraut	\$10 ea
Raw tuna, biquinho peppers, pomelo	\$30
Stracciatella, brussels sprouts, date, chermoula	\$25
Figs, macadamia, radicchio, blackberry	\$26
Leeks, spanner crab, brown butter, hazelnut	\$30
Beef a la plancha, horseradish, parmesan, yolk	\$32
Potato dumplings, XO trout	\$28
Sourdough pasta, pear, pecorino	\$26
Skull Island king prawns, black pepper butter, lime	\$45
Cauliflower, chilli, garlic, rye, white rice	\$34
Market fish, smoked butter, Aleppo pepper, chives	\$MP
Black Angus steak frites, sauce diane	\$68
Mignonette, maple dressing	\$10
Milawa King River Gold, potato crisps, onion jam	\$16
Carrot sorbet, yoghurt, licorice	\$16
Pineapple granita, sorrel sorbet	\$16
Pain perdu, mandarin, vanilla	\$18

***Please let us know of any allergies or dietary requirements before ordering

**10% surcharge on public holidays and for groups of 6 and more*All card transactions will incur a surcharge

CAFE PACI.