

SNACKS & 1STS

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House made sourdough, lemon kosho butter	4pp
Milk bun, ramen fried chicken, fermented slaw, caesar mayo	9.5ea
Chicken wings, smoked adobo, pickled celery, buttermilk	18.5
Vegetable pancake, mayo, smoked katsuboshi, spring onion	18
Beef chop chop tartare, salsa fresca, fried jalapenos, crema	22
Creamed eggplant, macadamia & saltbush dukkah, beetroot crisps	22
Akoya pearl oysters, garlic & parsley butter, confit onion, puff pastry	30
Pigs head torchon, yuzu kosho aioli	12ea
Fried brie, rosella sauce	18

ETHOS DELI CHARCUTERIE PLATE 50

Chefs selection of 4 served with house mustard, cornichons chow chow pickle, sour dough

20

PLATES

Charled cappage, black garile emulsion, lemon & ginger dressing	TO
Broccoli, red rice, crunchy grains, goat cheese, sesame	22
Winter leaf salad, pickled golden beets, shaved parmesan, citrus, tangello dressing	20
Blackened carrots, muhumarra, pickled muntries, fried salt bush	20
Cuttlefish, black barley risotto, fermented chilli & black garlic butter	34
Ricotta dumpling, roast duck, roasted capsicum, brown rice, black pepper gravy	40
Wagyu shoulder (6-7score), onion chutney, brown sauce, pickled walnuts	49
Fried potatoes, cafe de paris aioli	14

GROUP DINING CHEFS MENU

4 COURSES, SERVED BANQUET STYLE, 85PP WHOLE TABLE ONLY (4+)

WOODFIRE & CHARCOAL

Shark bay scallops (3) roasted non butter, waranne, pickled buddan lemon	30
Tiger prawns, smoked lardo, pickled samphire, XO sauce	34
Jerusalem artichoke 'poutine' chicken skin sauce, charcoal chicken, crispy skin	28
Pork collar, fermented red cabbage, puffed grains, gochujang apple, maple	40
Lamb neck, miso, ale, black cabbage, pickled pear	40
Whole cod on the bone, leeks, dijon butter, capers, hazelnuts	45

WHATS ON AT YG

Sunday's Ground hog day \$28 wood roasted pork, polenta puree, vegetable pancake charred pickled red cabbage + Vino or Sangria

Shark hav scallens (2) reasted peri butter, wakama, pickled buddah lemon

Wednesday's Pizza party \$18 pizza + vino

\$15 lunch plates & \$10 vino Wednesday-Fridays 11.30-4pm

Our cellar is available for private parties and celebratory functions - please enquire