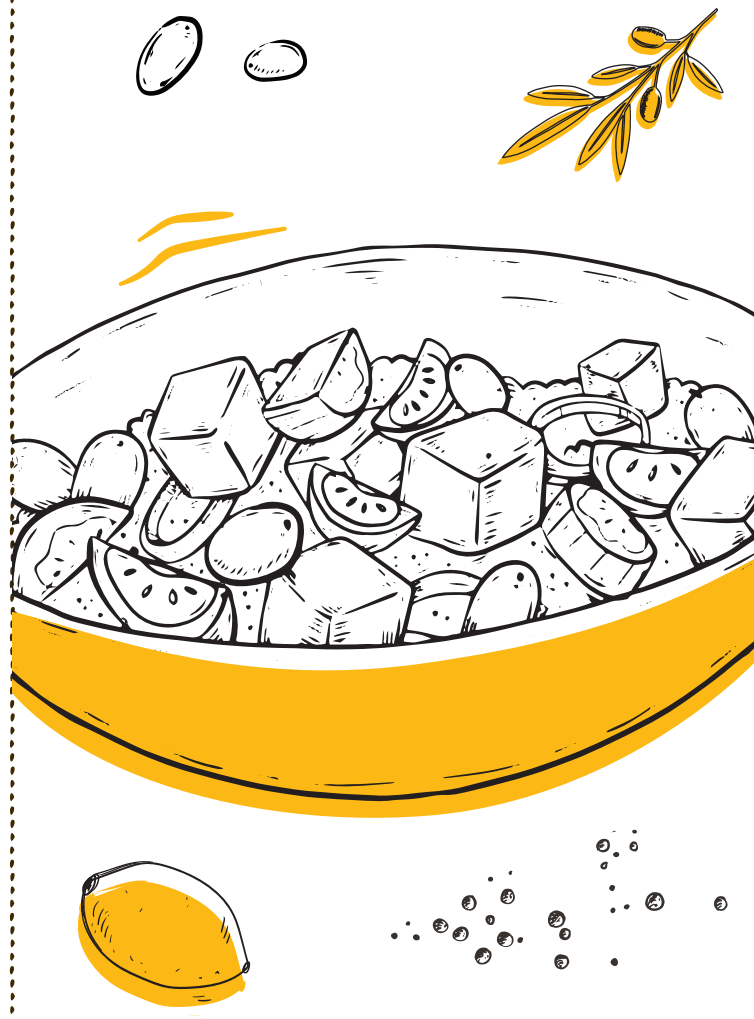


ENTREE

THE PARTISAN

PASTAS / RISOTTOS

- Bread and house made dip, balsamic glaze, dukkha, radish, green oil. (g.f.o) _____ **\$16**
- Chicken wings served with Korean gochujang sauce, sesame seed, spring onion, radish. _____ **\$18**
- Natural oyster served with apple, cucumber and shallots salsa, red nam jim sauce, and freshlemon. (g.f.o) _____ **\$48 /1 doz**
_____ **\$28 /half doz**
- Pork belly bites, julienne scallions, sweet and spicy house pickle, togarashi, crackers. _____ **\$19**
- Grilled squid, Asian salad, mint, fried garlic, coconut flakes, chili thread, coconut and lemongrass dressing. _____ **\$20**
- Mixed beetroot and apple tartare with hoisin dressing, wasabi mayo, coriander pesto, cashew nuts, taro chips. (g.f.o & vg) _____ **\$18**
- Pecorino polenta bite with tomato relish, charred corn mousse, prosciutto, smoked paprika oil. (g.f.o & vg) _____ **\$19**



- Potato gnocchi with pork and fennel sausage, onion and garlic, alla vodka sauce, chorizo crumb, parmesan cheese. (dairy- free opt available) _____ **\$32**
- Seafood ravioli filled with prawn and scallops, clams, semi-dried tomatoes, capers, creamy sauce, parsley, smoked paprika oil. _____ **\$34**
- Seafood linguini with blue-swimmer crab meat, clams, prawns & mussels, cherry tomato, sautéed in chilli, herb caper, white wine butter sauce, fresh lemon (g.f.o & dairy-free opt available). _____ **\$38**
- Porcini risotto with wild mushroom, cream, parmesan, truffle oil & sage walnut. (g.f.o) _____ **\$30**
- Lamb ragu with pappardelle, sugo, fresh basil, pecorino cheese, olive oil (gf & dairy-free opt available) _____ **\$34**
- Vegan pumpkin risotto, roasted pumpkin, cashew cream, balsamic onion, pepitas seeds. (g.f.o) _____ **\$28**



GRILL / MEATS

300 gr sirloin steak with grilled corn & _____ \$49
sautéed seasonal veg, rich wild
mushroom sauce, (optional red wine jus,
green peppercorn, creamy garlic sauce)

Lamb rump cooked medium, baba _____ \$42
ganoush, balsamic fig jam, baby
potatoes, baby courgette, dukkha, mint
verde. (g.f.o)

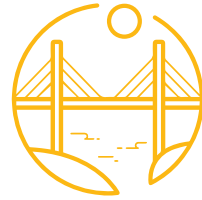
Signature 4-hour slow braised beef _____ \$39
cheeks in a rich hearty red wine jus,
sweet potato purée, fresh herbs and
hazelnut salad.

American style BBQ pork ribs slow _____ \$35
roasted overnight with baby potatoes,
mixed pickles (g.f.o)

Moroccan tajine spices chicken, apricot _____ \$35
couscous, muhammara, olive crumb,
pomegranate molasses, coriander,
smoked yoghurt. (g.f.o)

Confit duck leg served with miso _____ \$35
cauliflower puree, lentils, apple and
cabbage, hoisin sauce, taro chips. (g.f.o)

F.O.D "fish of the day" _____ \$45



THE PARTISAN

SALADS / SIDES

Duck fat potato, truffle aioli, pecorino cheese. _____ \$15
(g.f.o available)

Market greens and garlic, cashew nut, fried _____ \$15
garlic, lemon oil (g.f.o, dairy- free, vg).

Charred broccoli and baby courgette, red _____ \$16
capsicum chimichurri, almond flaked, fresh dill,
radish (g.f.o, dairy- free, vg)

Sumac and harissa cauliflower steak, black _____ \$18
tahini hummus, fried chickpeas, shallots, fresh
herbs, mint verde (g.f.o, dairy -free, vg)

Caprese salad, cherry tomato, bocconcini, _____ \$18
prosciutto, basil, green oil, balsamic. (g.f.o)

Crunchy chips with tomato & aioli. _____ \$9.5

Spiced wedges with sour cream & sweet chill _____ \$9.5

FOR THE LITTLE ONES

Kids Spaghetti _____ \$16

Kids fish & chips _____ \$16

Kids Cheese burger & chips _____ \$18

PARTISAN FEAST'S

ANTIPASTO PLATER _____ \$38

Chef's selection of cured & cold meat with oven baked
Turkish bread and dip, pickled vegetables (v and g.f.o)

SEAFOOD SHARE BOARD (SERVING FOR 2) _____ \$65

Chef's selection of seafood served with chips, house
salad, aioli, tangy tartare, fresh citrus.
(g.f.o available)

DESSERT

Blueberry cheesecake, crisp bread, lemon _____ \$17
curd, fresh fruits, ice cream.

Chocolate pave, honey comb, sour cherry _____ \$17
gel, beetroot and white chocolate soil, citrus
sorbet, seasonal fruits.

v = vegetarian
vg = vegan



gf = gluten free
g.f.o = gluten free option
n – nut contain

Please advise staff of all allergies or dietary requirements, including
coeliac disease Public holidays incur a 15% surcharge