

The Surly Goat

To Start

House made rye sourdough bread with cultured butter	\$4
Olives Cerignola DOP	\$7
Franklin Harbour S.A. Oysters, Lemon, mignonette	\$4ea
Fried crumbed anchovies & sage	\$8
Crisp Chicken skin, crème fraiche, lime and salmon roe	\$8

Small Plates

Bitterballen, Beef croquettes with seeded mustard	\$12
Babaganoush with puffed bread	\$14
Mussels Mariniere, white wine, garlic, onion & thyme	\$16
Pigs head terrine, piccalilli, grilled bread	\$16
Escabeche of Spanish mackerel	\$16
Sher Wagyu bresaola (30g)	\$18
Mr Canubi capocollo (30g)	\$14
Chicken Liver Parfait, pickled figs & toasted brioche	\$14
Labne, grilled asparagus, walnuts, lemon & chilli	\$13
Steak tartare with pommes gaufrettes	\$18
Kitchens Charcuterie selection	\$29

Larger Plates

Roasted Harpuka, artichokes and clams, parsley cream	\$34
Roasted Duck breast, soubise, pickled onions, hazelnuts and radicchio	\$34
Rump Steak, hand cut chips, gravy & grilled lettuce	\$32
Crumbed Pork chop, broccoli, broad beans, mint & green sauce	\$32
Roasted Pumpkin, curry leaves, cashew cream & granola	\$27
Cos, buttermilk dressing, chervil & pumpkin seeds	\$8
Potato dauphine, garlic, rosemary & sea salt	\$8
Roasted carrots, honey, vanilla & almond	\$8

Cheese and dessert

Cave aged cheddar Cow's Milk Hard U.K.	\$12
Le Chevredou Goats Milk Soft France	\$12
Roquefort Sheep's milk Blue France	\$12
Selection of all three Cheeses	\$24
Chocolate Tart, caramel, pretzels	\$14
Burnt Honey custard, poached Rhubarb & pistachios	\$14
Tiramisu	\$14

Full Fare \$70pp / Half Fare \$50pp / Kids Fare (under 13) \$20