

TEMPTATIONS

Available 12pm ~ Late

CONFIT GARLIC BREAD

pinsa romana, truffle salt, parmesan ^V 12

URBAN BOARD

housemade dip, olive oil, balsamic, marinated olives ^V 19

SALUMI PLATE

prosciutto di parma, truffle salami, lomo, caper berries, cornichons, pork pistachio rilette, lavosh 26

OYSTERS

NATURAL

gin & tonic with cucumber gel ^{GF}
3 ~ 14 | 6 ~ 26 | 9 ~ 38

KILPATRICK

bacon loin shavings, chorizo crumbs, spiced bbq glaze ^{GF}
3 ~ 15 | 6 ~ 28 | 9 ~ 40

SMALLER PLATES

Available 12pm ~ Late

WILD MUSHROOM ARANCINI

leek & truffle blue cheese, basil creme ^V 16

LEFT BANK SLIDERS

black angus beef sliders, celeriac remoulade, monterey jack cheese, truffle mayo, soft brioche 17

SALT & PEPPER CALAMARI

snow pea tendrils & lime chili sauce ^{GF} 19

KING FISH & TUNA TATAKI

blood orange gel, lime pearls, pickled ginger ^{GF} 19

BARBEQUED QUAIL

charred lemongrass marinated quail with coriander, buckwheat, pomegranate & grape jus ^{GF} 19

BURRATA

black garlic, confit medley tomato jam, sweet pepper drop & basil crisp ^V 20
(add prosciutto +5)

WAGYU SHORT RIBS

ginger beer braised boneless ribs, celeriac purée, crispy beer cocktail onions 21

THE PROMENADE PLATTER

*Ideal for 2 or 3 to share | Available 5pm – Late
(Not available Saturdays)*

SMOKED SHEZUAN SPICED EGGPLANT CHIPS ^V

WAGYU GINGER BEER SHORT RIBS

WILD MUSHROOM ARANCINI ^V

SALT PEPPER CALAMARI ^{GF}

LEFT BANK SLIDERS

SALADS

Available 12pm ~ Late

SALT & PEPPER SQUID

spring onion, chilli, fried shallots, coriander,
salted cashew, kafir lime dressing ^{GF} 22

TOMATO PANZANELLA

lebanese eggplant, asparagus,
kalamata olives, avocado, torn basil,
smoked feta & pomegranate dressing ^V 23

ROASTED CAULIFLOWER

almond, garden pea, pearl barley,
caramelised squash ^V 23

VIETNAMESE SEARED BEEF

spiced pickled ginger, radish, bean shoots,
mint green chilli vinaigrette ^{GF} 24

CHARRED CHICKEN BREAST

medley tomatoes, feta, avocado, quinoa,
tahini maple vinaigrette ^{GF} 26

BURGERS

Available 12pm ~ 4pm

~ all burgers served with thick potato chips ~

FRIED BUTTERMILK CHICKEN

crunchy chicken fillet with peanut butter,
asian slaw, jalapeño mayonnaise 17.5

CHEESE ROYALE

two 100% grass fed angus patties,
monteray jack cheese, caramelised french onion,
spiced ketchup, cornichons 18.5

SOFT SHELL CRAB

fennel, dill & pickled carrot slaw,
citrus chili aioli, brioche bun 18.5

THE BOSS

100% grass fed angus pattie, trim bacon,
brie cheese, lettuce, tomato, beetroot,
sliced spanish onion, tomato relish,
horseradish mayonnaise 19.5

LEFT BANK PINZA PIZZAS

Our artisan bases contain a flour blend of soy, rice and '00' wheat flour resulting in a crunchier crust and an airy, delicate soft centre. We only use San Marzano tomato sauce.

LA BUFALA

san marzano tomato, fresh basil,
mozzarella di bufala, e.v.o.o. ^V 20

L'ORTO

slow roasted pumpkin, zucchini,
broccolini, kale, fresh ricotta, basil pesto
& toasted pine nuts ^V 21

WILD MUSHROOM

caramelised onion, spinach, chèvre,
white truffle & basil crème ^V 22
(add prosciutto + 4)

SOPRESSA

mild sopressa, pepperoni, chorizo,
truffled veneto salami, roma tomato,
fresh mozzarella & jalapeño mayonnaise 25

PULLED LAMB & ALMOND

roasted tomatoes, spanish onion,
smoked almonds, feta, garlic mint yoghurt 25

CHICKEN LEVANTINE

chicken, avocado salsa, harissa
hummus, red pepper, semi dried tomato
& charred corn 24

LARGER PLATES

Available 12pm ~ 3pm // 5pm ~ Late

GNOCCHI

salsa agresto, confit medley tomato,
verjuice, mozzarella & walnuts ^V 26

KING PRAWN & MUSSEL SPAGHETTINI

blistered cherry tomato, confit garlic,
olive oil, white wine 29

ORGANIC CHICKEN BREAST

roasted root vegetables, milawa goats curd,
puffed quinoa, jus ^{GF} 32

SUCKLING PORK BELLY

spiced cauliflower purée, black pudding crumb,
pomme dauphine, shiraz fig jus 37

RED COCONUT BARRAMUNDI CURRY

cardamom jasmín rice, asian green
onion pancake 38

VEAL SHANK

red wine braised milk fed veal,
caramelised shallots, sprouted golden
lentils, potato dumplings, mint gremolata 39

S·I·D·E·S

CRISPY EGGPLANT CHIPS

smoked shezuan spice, chilli jam mayo ^V 9

PIMENTO FRIES

buttered & oregano dusted, lemon aioli ^{VGF} 9

TOASTED ALMOND BROCCOLLINI

fresh chilli, confit garlic ^{VGF} 10

THICK CHIPS

with left bank aioli ^{VGF} 9

D·R·Y·A·G·E·D·S·T·E·A·K·S

Available 12pm ~ 3pm // 5pm ~ Late

ANGUS GRASS FED PINNACLE SCOTCH FILLET [350GM] ^{GF} 39

DRY AGED RIVERINE EYE FILLET [250GM] ^{GF} 42

ANGUS GRASS FED PINNACLE RIB EYE [450GM] ^{GF} 49

CHOOSE YOUR SIDE ~ 5^{ea}

- roasted heirloom carrots, pepita seeds, mint ^{GFV}
- mushroom, lemon, crème feta & pine nut crumbs ^{GFV}
- lemon, herb & himalayan pink salt new potato ^{GFV}

CHOOSE YOUR SAUCE ~ 2^{ea}

- caramelised red onion, wild mushroom jus ^{GFV}
- black garlic pepe saya butter ^{GFV}
- seeded mustard pink pepper corn sauce ^{GFV}

THE LARGE SHARE

Ideal for 2 or 3 to share | Available 5pm - Late

SLOW ROASTED SUCKLING PORK BELLY

ANGUS GRASS FED PINNACLE RIB EYE

BARBEQUED LEMONGRASS QUAIL

SERVED WITH

- roasted heirloom carrots, pepita seeds, mint ^V
- lemon, herb & himalayan pink salt new potatoes ^{GFV}
- caramelised red onion, wild mushroom jus ^V
- smoked shezuan spice eggplant chips ^V

YOU SWEET THING

Available 11.30am – late

SALTED CARAMEL & DARK CHOCOLATE TORTE

peanut butter ice cream, chocolate fairy floss ^{VG} 14

LEMON & YUZU TART

*torched meringue, lemon pearl,
poppy kiwi sorbet ^V 14*

MADAGASCAN VANILLA CRÈME BRULÉE

*lavender pineapple macaron,
organic honey nougat ice cream ^{VG} 14*

BRICK PASTRY BANANA CIGAR

*hazelnut ganache, toffee pop corn,
blood peach ice cream ^V 14*

DESSERT WINE

HENSCHKE GEWÜRZTRAMINER

adelaide hills, south australia (gl) 12

COFFEE BY LOCALE ESPRESSO

*cafe latte, cappuccino,
long black, espresso, macchiato 3.8
hot chocolate, mocha, chai latte 4
affogato 6.5
soy milk + 0.5 almond milk + 1.0
mug upsize + 1.0
vanilla or hazelnut syrup + 1.0*

TEA BY TEA BLOSSOMS

*silken pyramid enveloped tea bags 5.5
blooming tea 6.5*