

CRITTENDEN

MENU

SNACKS	
Housemade Focaccia	9
Cape Schank olive oil, sea salt	
Appellation Oysters	6.5
Natural or with Marigold mignonette	
Grilled Honey Bug	12
Wagyu fat crumpet, Aji Amarillo chilli cream	
Thai Betel Leaf	9
Prawn, toasted coconut, pomelo, chilli jam	
Moo Ping Pork Skewer	9
Lemongrass, green chilli, pickled green mango	
Carne Asada Taco	9
Grilled beef, salsa Roja, coriander	
SMALLS	
Confit Ocean Trout & Wasabi	26
Guanciale, broad beans, black walnut	
Grilled Exotic Mushrooms	21
By Mushroom Forestry, yuzu glaze, macadamia	
BBQ Wagyu Tongue	26
Nicola potato, sea banana, smoked harissa	
Spiced Chicken Wings	19
Tamarind glaze, toasted sesame	
Master Stock Beef Tendon	19
Lettuce, pickled garlic, mandarin	
Fried Gnocchi	16
Main Ridge goat's curd, finger lime	
Spanner Crab & Abrolhos Scallop	32
Salmon roe, white soy, brioche Served cold	
Cartel Style Fried Squid	21
Lime, black aioli, loaded chilli and garlic chips	
Charred Pineapple & cucumber Salad	18
Fresh mint, chilli and fish sauce caramel	

TO SHARE	
Seafood Platter	
Tuna sashimi & white soy, scallop ceviche, honey bug & blood orange crudo, pickled mussels with salsa, grilled tiger prawns	
89	
Charcuterie	
Wagyu bressaola, truffle salami, saucisson, terrine, pickles	
44	
FROM OUR WOOD FIRED GRILL	
Tomahawk Pork Chop	74
Cone Cabbage, capers, burnt pear glaze, pickled chilli	
Pure Black Wagyu Hanger 250g	62
Mustard leaves, sesame seeds, wasabi	
Half Barrel Swordfish Steak 500g	55
Burnt lime, smoked maple chimichurri	
Half Chicken	48
Harissa, BBQ corn, lima beans, Jerusalem artichokes	
Wagyu Prime Cheeseburger	35
Add thick cut Kaiserfleish +XX	
LARGE	
48hrs Slow Cooked Pork Belly	42
Mojo verde, charred pineapple salsa, cassava	
Jungle Curry	39
Ginger, snake beans, seasonal vegetables	
Leek & Shallot Tart Tatin	38
Pistachio, labna	
Girella Pasta & Truffle Pecorino	36
Ricotta, pine nuts	
Market Fish	48
Trout caviar, heritage carrots, wheat, squid	
SIDES	
Charred Broccolini	16
Sesame dressing, fried shallots	
Straight Cut Chips	14
Aioli, rosemary salt	
Steamed greens	16
Beans, snow peas, broccolini	
Farm Leaves	12
Radishes, beets	
FEED ME - \$95	
Chef's picks. No menu, just momentum.	
5 courses designed for the whole table to share	

FLATBREADS	
Mortadella	26
Habanero, Comte, almonds	
Burrata	26
Heirloom tomatoes, Thai basil	
Charred Pumpkin	26
Gorgonzola dolce, pecan, wild garlic	
Hot Salami	26
Buffalo Mozzarella, wild rocket	
LITTLE CRITTERS	
Margherita	16
Mozzarella, Basil	
Grilled Chicken / Fish	16
Chips, Salad	
Macaroni Pasta	16
Tomaro Base or White Base	
Hot Dog	16
Grilled Sausage, French Fries	
DESSERTS	
Dulce de Leche Cream Caramel	14
lemon aspen, roasted cashew	
75% Tanzania Chocolate Mousse Cake	18
Sweet wakame, kaffir lime, davidson plum	
Raspberries & Cream	18
Baileys, hibiscus, chai	
Ice Creams & Sorbets	16
Cocoa Rouge Red Hill Today's churn	
Cheeses Selection	42
Local & international, Panforte, Pâte de fruits	