



## nibbles

|                       |    |
|-----------------------|----|
| esq olives            | 4  |
| rye bread & butter    | 10 |
| salami, ham & pickles | 14 |
| beef tartare & crisps | 18 |

## salads

|  |    |
|--|----|
| radicchio balsamic fried onion & gouda | 16 |
| cucumber fromage blanc dill            | 10 |
| radish peanut lime chilli              | 10 |

## kitchen

|   |    |
|---|----|
| pan roasted school mackerel hollandaise           | 28 |
| creamed polenta burnt butter sage                 | 16 |
| chinese fried quail fermented chilli              | 22 |
| pappardelle ragu basil parmesan                   | 32 |
| crumbed eggplant & lemon                          | 16 |
| bonito egg pickles sourdough                      | 24 |
| leek almond chicken fat ( truffle supplement 20 ) | 16 |

## coal roasted

|  |    |
|--|----|
| highly marbled rib eye & condiments (for 2)          | 75 |
| moreton bay cuttlefish brushed with parsley & garlic | 22 |
| highly marbled onglet & condiments                   | 38 |

## sweet & cheese

|   |    |
|---|----|
| cheese selection with fruit & nut loaf        | 24 |
| prune vanilla custard tart                    | 14 |
| native pepper & currant buttercakes hay cream | 12 |

## esq shop

|  |         |
|--|---------|
| collaboration cookbooks                    | 60   80 |
| 'sunday bacon' smoked maple & juniper 250g | 16      |
| pickled ginger                             | 10      |
| fermented chilli                           | 10      |
| ketchup                                    | 12      |
| buffalo jerky                              | 12      |
| passata                                    | 16      |
| hand crafted esq bbq                       | 350     |
| esq dining room table                      | 4500    |