

SAINT ERNEST



SMALL PLATES

FOOD...WINE...FRIENDS...SHARED

Middle eastern spiced herb and corn fritters, chilli caramel (v)(3)

16

WA charred octopus, saffron aioli, Torello farm midnight blues, Yarra Valley
caviar (gf) 19

Mushroom Forestry shawarma, house made soft tacos, pickled shallots, vegan
lime emulsion (vg)(2) 18

Kingfish sashimi, coconut cream, native botanical granita, local sea herbs (gf)
22

Torello Farm roasted butternut pumpkin, ashened chèvre, truffled honey,
thyme oil (gf,v) 19

Buttermilk fried Free-range ethical chicken thigh, kasundi, butter lettuce, soft
herbs 19

Pan roasted halloumi, compressed watermelon, pistachio labne, native
dukkah, mint (gf,v) 18

John Dee lightly smoked beef tartare, semi cured egg yolk, fennel and chilli
croutes (gf) 24

Roquette and saffron pecorino, pickled shallot, balsamic 14

Lisa's Secret...shhh!

Banana, elderflower, cardamon mascarpone, salted caramel gelato, chocolate,
macadamia, love 16

'Bar jars' and cheese/charcuterie boards also available

While all care is taken, traces of contaminates may be found in our kitchen and we cannot guarantee their absence.

(gf- gluten free/ v- vegetarian/ vg- vegan/ df- dairy free/n- contains nuts/ O- option)

Please understand, we pay our staff accordingly and a 10% surcharge applies on Sundays