

SKOOL

DINNER

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

SMALLS

Grilled Murotsu Bay oysters, rendang, chicken and coconut crunch	115/ea
Macadamia tofu, grilled mushrooms, crispy chili oil	110
Chicken liver parfait on toast, smoked grape, linden honey	120
Ox tongue skewers, apricot chutney, fermented pumpkin	150
Beetroots, goat cheese, walnuts and figs	150
Hay-smoked kingfish tartare, creme fraiche, rice crackers	160
Grilled octopus, baby cauliflower, lardo and tangerine	190
Roasted bone marrow, gochujang focaccia, shimeji mushrooms	240
Iberico pork jowl, mojo verde, green tomatoes	260

MAINS

Half organic jerk chicken, guindilla pepper, smoked chicken glaze	250
Fish of the day, grilled squid beurre blanc	Market price
Gundagai lamb rack, daikon, burnt eggplant, bonito	420
Argentinian red prawns, nduja XO, cime di rapa	500
Wagyu short rib, black garlic glaze, radicchio	600

Marrakai, 30 days dry aged striploin MB5, mulberry and pink pepper	880
Westholme, wagyu ribeye MB4/5, toasted koji mustard	880
Carrara 640, wagyu tomahawk MB6/7, master jus	315/100g

Wood fired sourdough bread, grilled scallions oil	90
Organic charred greens, stracciatella, anchovy crumb	140
Bbq cabbage, gruyere, smoked egg yolk, onion caramel	160
Gratin potatoes, grana padano, charred onions	180
Woodfired gnocchi, pecorino romano, sunchoke, brown butter	190
add European autumn truffle	250/5g

TREATS

Basque cheesecake mousse, grilled pineapple, caramelized white chocolate	130
Charred sourdough pudding, banana jam, malted yeasts and brown butter	140
Hojicha tiramisu, salted caramel	150
Strawberries mille feuille, elderflower, charred vanilla	160

FEED ME	895 p/p
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FEED ME PREMIUM	1.300 p/p
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ADD Wagyu tomahawk MB6/7, master jus	2.750
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SKOOL

DRINKS

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COCKTAILS

SKOOL MARTINI Gin, white vermouth, dry vermouth, pineapple	160
CAMPARI SOUR Gin, campari, whites, lemon, honey	150
GIN SOUR Gin, white vermouth, green apple, lemon	165
CHOCOLATE MARTINI Grey goose, cacao white	190
WATERMELON MOJITO White rum, basil, watermelon, mint	150
BURNT LEMON DAIQUIRI Dark rum, burnt lemon, spice	140
THE SOUR White rum, lemon, orgeat, lambrusco	145
MARGARITA SOUR Tequila, yuzu, lemon, whites	160
BERRY MARGARITA Tequila, berries, lemon, chocolate	170
BOULEVARDIER Monkey shoulder, branca menta, aperol, lemon, orange marmalade	170
KINGSTON NEGRONI Dark rum, campari, sweet vermouth, brown butter, caramel, beeswax-aged	160

MOCKTAILS

GINGER BASIL FIZZ Green tea, ginger, basil, fizz	75
CUCUMBER MINT Coconut, cucumber, mint	75

BEERS

Heineken Lager	75
Kura Kura Lager	85
Kura Kura Island Ale	85
Corona Pale Lager	120
Asahi Super Dry	120
Kirin Ichiban Lager	120

WATER

Still Water	65
Sparkling Water	65