

RASCAL

WINE BAR + BOTTLE-O

KITCHEN MENU

Sydney rock oyster, smoked bonito vinegar 6

Sourdough focaccia, bay leaf butter 6

Marinated olives, thyme, lemon 6

Fermented and pickled vegetables 7

Smoked mussel, cucumber, tomato, curry leaf 6

Cauliflower, whipped soy cream, togarashi 14

Fried chicken, Rascal hot sauce 14

Rainbow chard pastie, ricotta, goats curd, beetroot ketchup 16

Seaweed taramasalata, smoked salmon roe, Alasya turkish bread 13

Charcuterie plate, Rascal mustard, pickles and lavosh 28

Rascal snack drop 36pp

Tamari pumpkin, smoked hummus, sprouts, eucalyptus 24

Eggplant ragu, reginette, fermented chilli, truffle pecorino 26

Half koji chicken, charred snow peas, silverbeet, honey mustard gravy 32

400gr pork cutlet, xo sauce, pickled fennel, cabbage, chives 42

Hand cut fries, black garlic aioli 10

Baby vegetables, sorrel butter, fine herbs 13

Pear tarte tatin, lavender ice cream 17

Blackberry sorbet, rosemary 7

Cheese by Harper & Blohm served w/ preserve and lavosh

Soft 13

Hard 13

Blue 12

All three 29