

DINNER

4:30PM – 9PM • WEDNESDAY – SATURDAY

CRIBB ST
SOCIAL

STARTERS

Charred Flatbread (V) 16

With chilli sun dried tomato tapenade, baba ganoush and dukkah.

(designed to share)

Whole Baked Brie Medallion (GF) 18

With wild berry and spiced grape chutney, candied pecans and crostini.

(designed to share)

Braised Pork Cheek (GF) 14

With celeriac, apple and cranberry salad, madeira reduction and jalapeno sauce.

Apricot & Red Lentil Salad (GF,VV) 14

With roast baby beetroot, marinated heirloom tomatoes, pickled onions, black radishes, basil, beetroot and tatsoi leaves with a caramelised cumquat dressing.

MAINS

Smoked Spiced Beef Brisket (GF) 27

With fondant potatoes, garlic infused tomatoes, horseradish salsa and a port jus.

Lemon Sole (GF) 28

With seaweed, crispy baby capers, ginger, citrus fruit and a herb burnt butter sauce.

Moroccan Sous Vide Lamb (GF) 29

With chickpea, fig, saffron and tomato sauce, wild rice, smoked almonds and herbed fetta dip.

Sirloin Steak 250g (GF) 30

With dauphinoise potatoes, caramelised onion jam, thyme, garlic chip and peppercorn brandy sauce.

Crumbed Chicken Supreme 26

Stuffed with garlic infused brie cheese with roast Brussel sprouts, Swiss mushrooms, crispy pancetta and a candy apple purée.

Ale & Liquorice Infused Pork Belly (GF) 26

With parisienne sweet potato, mint peas, vanilla parsnip purée and glazed poached pear.

Gorgonzola & Crisp Sage Pasta (GF,V) 26

Celeriac purée with cauliflower florets, green peas, spinach, spring onions and toasted pistachios tossed through brown rice pasta.

Beetroot & Lentil Patties (GF,VV) 24

With roasted roma tomato, pickled wild mushroom, roast vegetables, avocado dip, green ketchup and fresh leaves.

SIDES

Tomato Medley (GF) 9

With wasabi mascarpone, toasted pine nuts and herb oil.

Broccoli & Kale (GF,VV) 9

In sesame seed oil with toasted sunflower seeds.

Mediterranean Vegetables (GF,VV) 9

With home-made spiced tomato truffle oil.

Sweet Potato Fries (GF) 9

With tarragon and crumbled fetta.

Rosemary Salted Chips (GF) 9

With saffron and lime aioli.