TOKI
bistro & bar

DINNER MENU

BEGINNINGS

CHICKEN LIVER PARFAIT *DF GF* 28
Chicken liver, date, cranberry yuzu jelly, lavender jus

STRACCIATELLA *GF VG* 27
Stracciatella, smoked tomato, pine nut, tomato onion jam, peach, basil

BEEF TARTARE *DF GF NF* 29
Beef tartare, Avruga caviar, potato nest, egg yolk, nashi pear

ONION *DF GF NF* 18
Slowcooked onion, vegan jus, cashew butter, nori

FROM THE SEA

CAVIAR *GF NF*
Caviar, rice blini, nori crème fraîche, oyster cream
Kaviari caviar Kristal 30g 180
N25 caviar Oscietra 30g 250

ROCK OYSTER *DF GF NF* 6.5 *ea.*
Sydney Rock Oyster, shiso mignonette

TUNA & BONITO *DF GF NF* 28
Tuna, smoked bonito, tomato ponzu, yuzu gel , jalapeno kosho ponzu

UDON

MORETON BAY BUG *NF* 49
Moreton Bay bug, beurre blanc, bisque, grapefruit

MUSHROOM *NF V* 36
Mushroom, brown butter, pecorino

PLATES

MURRAY COD *NF* 42
Murray cod, orange fennel, anise butter glaze, zucchini flower fritter

SPATCHCOCK *GF NF* 33
Spatchcock yakitori, grilled okra, corn, tofu

SUGARLOAF *DF VG* 28
Sugarloaf, tahini, persimmon marmalade

PORK FRITTER *DF GF NF* 28
Porkhead fritter, cauli, tomato jam, pepper jus

WAGYU RUMP CAP *GF NF* 58
200g full blood wagyu , parsnip puree, beef jus

TO SHARE

TOMAHAWK *GF NF* 155/*kg*
MBS 5+ tomahawk, mustard, chimichurri, beef jus

WHOLE DUCK 160
Wollemi duck with duck sausage, quince umeboshi, jus de poulet

FISH OF THE DAY *GF NF* 95
Fish of the day, beurre blanc, salad

WHOLE SPATCHCOCK *NF* 58
Spatchcock yakitori, grilled okra, miso cassoulet, corn, tofu

SIDES

SHOKUPAN *NF* 15
House baked milkbread, mushroom butter

WITLOF SALAD *DF GF* 12
Witlof, agrodolce, pistachio, orange, apple balsamic

GARDEN SALAD *DF GF NF* 12
Seasonal green, lemon dressing

POMME PUREE *GF NF* 15
Mashed potato, nori

BROCCOLINI & BEANS *DF VG* 21
Charred seasonal peas, broccolini, smoked macadamia cream, pea tendrils

FRITES *GF NF* 11
Fries, nori salt

SWEET ENDINGS

STRAWBERRY *NF* 22
Strawberry, cardamom, grapefruit

COCONUT *DF GF NF VG* 22
Coconut, kiwi, pineapple, basil

CHOCOLATE CAKE 22
Chocolate cake, orange, cocoa ice cream

BAR MENU

MIXED OLIVE 6

FRIED OLIVE 8
with coconut labneh/coconut cacik

BRESAOLA & SOURDOUGH 25

DUCK SAUSAGE 25
w. umeboshi quince, cumquat

No BYO. $8 cakeage fee per person for BYO cakes.
1.6%-2.2% surcharge on all card payment. 15% surcharge applies on all public holidays.
We respectfully decline splitting of bills.

Please let us know if you have any dietary requirements or food allergies prior to ordering. We endeavour to accommodate your special requests, we cannot guarantee completely allergy-free due to the potential of traces allergens in our working environment and supplied ingredients.