

TOKI

— bisiro & bar —

LUNCH MENU

BEGINNINGS

CHICKEN LIVER PARFAIT <i>DF GF</i>	28
<i>Chicken liver, date, cranberry yuzu jelly, lavender jus</i>	
STRACCIATELLA <i>GF VG</i>	27
<i>Stracciatella, smoked tomato, pine nut, tomato onion jam, peach, basil</i>	
BEEF TARTARE <i>DF GF NF</i>	29
<i>Beef tartare, Avruga caviar, potato nest, egg yolk, nashi pear</i>	
ONION <i>DF GF NF</i>	18
<i>Slowcooked onion, vegan jus, cashew butter, nori</i>	

FROM THE SEA

CAVIAR <i>GF NF</i>	
<i>Caviar, rice blini, nori crème fraîche, oyster cream</i>	
<i>Kaviari caviar Kristal 30g</i>	180
<i>N25 caviar Oscietra 30g</i>	250
ROCK OYSTER <i>DF GF NF</i>	6.5 ea.
<i>Sydney Rock Oyster, shiso mignonette</i>	
TUNA & BONITO <i>DF GF NF</i>	28
<i>Tuna, smoked bonito, tomato ponzu, yuzu gel, jalapeno kosho ponzu</i>	

UDON

MORETON BAY BUG <i>NF</i>	49
<i>Moreton Bay bug, beurre blanc, bisque, grapefruit</i>	
MUSHROOM <i>NF V</i>	36
<i>Mushroom, brown butter, pecorino</i>	

LUNCH SPECIAL

RAGU BIANCO PASTA	28
<i>Duck ragu, truffle, pecorino cheese</i>	
ZUCCHINI PESTO PASTA <i>V</i>	28
<i>Grilled zucchini, pesto, bocconcini</i>	
MUSHROOM RISOTTO <i>NF V</i>	28
<i>Crema, mushroom, grana padano, truffle butter</i>	
STEAK FRITES	45
<i>Cut of the day, fries, nori salt, Bordelaise sauce</i>	

TO SHARE

TOMAHAWK <i>GF NF</i>	155/kg
<i>MBS 5+ tomahawk, mustard, chimichurri, beef jus</i>	
WHOLE DUCK	160
<i>Wollemi duck with duck sausage, quince umeboshi, jus de poulet</i>	
FLOUNDER <i>GF NF</i>	95
<i>Flounder, beurre blanc, salad</i>	
WHOLE SPATCHCOCK <i>NF</i>	58
<i>Spatchcock yakitori, grilled okra, miso cassoulet, corn, tofu</i>	

BAR MENU

MIXED OLIVE <i>6</i>	DUCK SAUSAGE <i>25</i>
	<i>w. umeboshi quince, cumquat</i>
FRIED OLIVE <i>8</i>	BRESAOLA & SOURDOUGH <i>25</i>
<i>with coconut labneh/coconut cacik</i>	

PLATES

MURRAY COD <i>NF</i>	42
<i>Murray cod, orange fennel, anise butter glaze, zucchini flower fritter, davidson plum</i>	
SPATCHCOCK <i>GF NF</i>	33
<i>Spatchcock yakitori, grilled okra, corn, tofu</i>	
SUGARLOAF <i>DF VG</i>	28
<i>Sugarloaf, tahini, persimmon marmalade</i>	
PORK FRITTER <i>DF GF NF</i>	28
<i>Porkhead fritter, cauli, tomato jam, pepper jus</i>	

SIDES

SHOKUPAN <i>NF</i>	15
<i>House baked bread, mushroom butter</i>	
WITLOF SALAD <i>DF GF</i>	12
<i>Witlof, agrodolce, pistachio, orange, apple balsamic</i>	
GARDEN SALAD <i>DF GF NF</i>	12
<i>Seasonal green, lemon dressing</i>	
POMME PUREE <i>GF NF</i>	15
<i>Mashed potato, nori</i>	
BROCCOLINI & BEANS <i>DF VG</i>	21
<i>Charred seasonal peas, broccolini, smoked macadamia cream, pea tendrils</i>	
FRITES <i>GF NF</i>	11
<i>Fries, nori salt</i>	

SWEET ENDINGS

STRAWBERRY <i>NF</i>	22
<i>Strawberry, cardamom, grapefruit</i>	
COCONUT <i>DF GF NF VG</i>	22
<i>Coconut, kiwi, pineapple, basil</i>	
CHOCOLATE CAKE	22
<i>Chocolate cake, orange, cocoa ice cream</i>	

Please note a 15% surcharge on public holidays.
Groups of 8 or more will be required to pre-order and a 10% surcharge applies