

Milk Beach

NIBBLES	Gordal pitted olives (vg)	3.5
	St John Bakery sourdough, whipped cultured butter (vgo)	3
RAW	Freshly shucked jersey rock oysters, mignonette sauce, ½ dozen	4.5 each
	Scallop crudo, pickled kohlrabi, horseradish, chilli	10
	Tuna tartare, kaffir lime vinaigrette, puffed nori	12
	Kingfish crudo, macadamia milk, wasabi, strawberry chilli kosho	13
VEGGIES	La Latteria stracciatella, blood orange, toasted hazelnut (v)	13
	White asparagus, seaweed bearnaise, fried curry leaf (v)	12.5
	Radicchio, goats curd, pear, candied walnuts, citrus vinaigrette (vgo)	12.5
	Aubergine karaage, szechuan peanut crumb (vg)	11
PLATES	Mushroom dumplings, burnt onion consommé, chilli oil (v)	11.5
	Prawn toast, sesame, gochujang sweet 'n' sour sauce	13
	Koji marinated chicken 'Schnitty', fermented chilli mayonnaise	19
	Monkfish & mussels yellow curry, peanuts, choy sum, holy basil, jasmine rice	28
ROBATA	Grilled oyster mushrooms, fermented mushroom glaze, macadamia hummus (vg)	15
	Chicken yakitori, spring onion, goma dare, cucumber salad	17
	Tiger prawns, garlic, fermented chilli butter, mirin	21
	Grilled whole seasonal fish, xo butter, sea greens	(mp)
	Belted Galloway ribeye, tare marinade, oyster and tarragon butter (500/800g)	55/89
SIDES	Chicken salt chips (vg)	4
	Crispy potatoes, miso butter (v)	8.5
	Grilled green beans, sambal, sesame, crispy onions (vg)	8.5
	Mixed leaves, avocado, parmesan (vgo)	7

(v) vegetarian, (vg) vegan, (vgo) vegan option available, (mp) market price

Please alert your server to any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Card or contactless payment only.

Please note menus are representative and subject to change.