

# SKOOL

## DINNER

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

### SMALLS

Yakitori chicken skin, smoked creme fraiche	45/ea
Grilled Flores oyster, lardo, szechuan vinaigrette	45/ea
Murotsu Bay oyster, yuzu, charred jalapeño	85/ea
Murotsu Bay oyster, PERSEUS Oscietra caviar, preserved lemon	385/ea
'Montaraz Unico Jamón de Bellota' ham, tomato bread	320/30gr
Fireplace pumpkin, hazelnut, coconut yoghurt	80
Cold-smoked beetroot, straciatella, hibiscus	90
Hay-smoked kingfish tartare, seaweed, rice crackers	130
Grilled Flores octopus, salsa verde, evoo	140
Iberico pork jowl, grilled kale, sauerkraut	180

### MAINS

Half organic chicken, courgette, chicken glaze	200
Seasonal wild fish fillet, fermented tomato, evoo	320
Grilled iberico pork collar, petit shiitake, chestnut	390
Argentinian red prawns, smoked paprika butter	460
Darling Downs, wagyu ribeye MB4/5	880
Carrara 640, wagyu tomahawk MB6/7	315/100g
Pinnacle, wagyu porterhouse MB9+	395/100g
Grilled baby gem lettuce, buttermilk, cured egg yolk	60
Charred cauliflower, furikake, cultured cream	80
Charred greens, lemon zest, olive oil	80
Gratin potatoes, Grana Padano, charred onions	140
Woodfired gnocchi, preserved truffle sauce, burgundy truffle	190

### TREATS

Charred strawberries, smoked yoghurt, toasted meringue	90
72% Araguani chocolate, grilled banana, peanut toffee	90
Sticky date pudding, smoked milk ice cream, butterscotch	100
Charred apple crumble, whiskey ice cream, custard	130
Brie de meaux, black winter truffle cremeux	180

### FEED ME

795 p/p

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## DRINKS

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### COCKTAILS

SKOOL MARTINI	Gin, white vermouth, dry vermouth, pineapple	130
CAMPARI SOUR	Gin, Campari, whites, lemon, honey	120
GIN SOUR	Gin, white vermouth, green apple, lemon	130
CHOCOLATE MARTINI	Grey Goose, cacao white	150
WATERMELON MOJITO	White rum, basil, watermelon, mint	140
BURNT LEMON DAIQUIRI	Dark rum, burnt lemon, agave	130
THE SOUR	White rum, lemon, orgeat, Lambrusco	130
MARGARITA SOUR	Tequila, Yuzu, lemon, whites	140
BERRY MARGARITA	Tequila, berries, lemon, chocolate	145
BOULEVARDIER	Monkey Shoulder, Branca Menta, Aperol, lemon, orange marmalade	150
KINGSTON NEGRONI	Dark rum, Campari, sweet vermouth, brown butter, caramel, beeswax-aged	150

### MOCKTAILS

GINGER BASIL FIZZ	Green tea, ginger, basil, fizz	75
CUCUMBER MINT	Coconut, cucumber, mint	75

### BEERS

Heineken Lager	75
Kura Kura Lager	75
Kura Kura Island Ale	85
Kura Kura Rosella Gose	95
Corona Pale Lager	115