

SKOOL

DINNER

OPEN FLAME KITCHEN WHERE EVERY DISH IS TOUCHED BY FIRE

SMALLS

Grilled Murotsu Bay oysters, rendang, chicken and coconut crunch	115/ea
Macadamia tofu, grilled mushrooms, crispy chili oil	110
Chicken liver parfait on toast, smoked grape, linden honey	120
Hay-smoked kingfish tartare, creme fraiche, rice crackers	140
Ox tongue skewers, apricot chutney, fermented pumpkin	150
Beetroots, goat cheese, walnuts and figs	160
Smoked octopus escabeche, jalapeño, potato	180
Roasted bone marrow, gochujang focaccia, shimeji mushrooms	240
Iberico pork jowl, mojo verde, green tomatoes	265

MAINS

Half organic jerk chicken, guindilla pepper, smoked chicken glaze	250
Fish of the day, grilled squid beurre blanc	Market price
Gundagai lamb rack, daikon, burnt eggplant, bonito	420
Argentinian red prawns, nduja XO, cime di rapa	500
Wagyu short rib, black garlic glaze, radicchio	600

Marrakai, 30 days dry aged striploin MB5, mulberry and pink pepper	880
Westholme, wagyu ribeye MB4/5, toasted koji mustard	880
Carrara 640, wagyu tomahawk MB6/7, master jus	315/100g

Wood fired sourdough bread, grilled scallions oil	90
Organic charred greens, stracciatella, anchovy crumb	140
Gratin potatoes, grana padano, charred onions	160
Bbq cabbage, gruyere, smoked egg yolk, onion caramel	160
Woodfired gnocchi, pecorino romano, sunchokes, brown butter	190
add European autumn truffle	250/5g

TREATS

Basque cheesecake mousse, grilled pineapple, caramelized white chocolate	130
Grilled bread ice cream, malted yeasts and brown butter	130
Hojicha tiramisu, salted caramel	150
Strawberries mille feuille, elderflower, charred vanilla	160

FEED ME	895 p/p
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FEED ME PREMIUM	1.300 p/p
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ADD Wagyu tomahawk MB6/7, master jus	2.750
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DRINKS

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COCKTAILS

SKOOL MARTINI Gin, white vermouth, dry vermouth, pineapple	160
CAMPARI SOUR Gin, campari, whites, lemon, honey	150
GIN SOUR Gin, white vermouth, green apple, lemon	150
CHOCOLATE MARTINI Grey goose, cacao white	180
WATERMELON MOJITO White rum, basil, watermelon, mint	145
BURNT LEMON DAIQUIRI Dark rum, burnt lemon, spice	150
THE SOUR White rum, lemon, orgeat, lambrusco	145
MARGARITA SOUR Tequila, yuzu, lemon, whites	155
BERRY MARGARITA Tequila, berries, lemon, chocolate	160
BOULEVARDIER Monkey shoulder, branca menta, aperol, lemon, orange marmalade	165
KINGSTON NEGRONI Dark rum, campari, sweet vermouth, brown butter, caramel, beeswax-aged	165

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
Corona Pale Lager	115
Asahi Super Dry	115
Kirin Ichiban Lager	120