

APERITIF			
FITZROY SPRITZ	13	SYDNEY MARGARITA	17
noilly prat ambre – apricot brandy – lemon – prosecco		Patrón Silver Tequila – Cointreau – homemade jalapeño syrup – pineapple – lime	
SAKURA SPRITZ	13	FREE WILD BERRY SPRITZ	11
roku sakura gin – peach – prosecco		0,0% ALCOHOL	
		undone not wine aperitif – TH wild berry	

STARTERS			
GYOZA & BAO			
SZECHUAN GYOZA	VEGAN GYOZA^V	PORK BELLY BAO	DUMPLING AND BAO PLATTER
5 PIECES	5 PIECES	2 PIECES	
pork – prawns	sweet potato – jack fruit	BBQ pork belly	
17	17	17	38

PRAWN TOAST	24	TOMATO CEVICHE^V	20
lemon mayonnaise – spicy soy dressing		slow roasted heirloom tomatoes – marinated nectarines – homemade – tomato consume – basil snow	
AVOCADO SASHIMI^V	19	BEEF TATAKI	21
coconut coriander emulsion – cucumber daikon salad – shallot tempura – raspberry crumble		soy lemon and ginger dressing – nori emulsion – pickled jalapenos – fresh radish salad	
BABY SPINACH SALAD^V	18	OYSTER FILO WITH SHISO SALSA	21
fried leek – pecorino cheese – truffle oil dressing		Sylter oysters deep fried in kadaifi pastry – fresh shiso salsa	
with prawns	optional 28		
with chicken	optional 24		

MAINS			
CRISPY OCTOPUS TENTACLE	32	FITZROY'S FINEST FOR MEATLOVERS	
green asparagus – parsnip cassoulet – cannelloni beans – fresh jalapeno dressing		WAGYU STRIPLOIN 140 gr	70
SLOW-BRAISED HOISIN BEEF SHORT RIB	34	red wine jus – asian style chimichurri	
sauteed mixed mushrooms – beef sauce – cured black beans – crispy fried onions		T-BONE STEAK 500-600 gr	75
MISO GRILLED CORN FED CHICKEN	32	red wine jus – asian style chimichurri	
marinated and slow roasted chicken – tempura enoki – mushroom – shiso salsa		BLACK ANGUS RIB-EYE 250 gr	43
ATLANTIC COD FILET	38	red wine jus	
flamed mixed herb mantle – japanese asparagus – paprika puree		SIDES	
SESAME-GLAZED TOFU^V	24	- grilled green asparagus ^V	10
marinated slices of tofu – kimchi salad – cauliflower puree – chickpea brittle		- chickpea goat's cheese and parmesan fries	10
CAULIFLOWER CAKE^V	26	- grilled corn ^V	14
pan fried with edamame beans – baby spinach – soy ginger dressing		- sweet potato fries ^V	10
		- green house salad ^V	10
		- fresh cucumber salad ^V	10
		SAUCES & BUTTER	each 4
		- béarnaise sauce	
		- red wine jus	
		- chimichurri	
		- Togarashi butter	

^V = vegetarian, vegan on request | Please inform our team of any dietary needs, allergies, or intolerances. We'll ensure utmost care in preparing all dishes, but traces may be present due to unintentional cross-contamination.