

# Vesta x Jigs

## To Start

Oysters with mignonette dressing \$5 each  
House made bread, whipped citrus ricotta \$8

## Small Plates

Potato roesti, house made quark, fig, plum, pistachio \$16  
Filipino bbq pork, payapa salad \$18  
Ceviche of Kingfish, pickled strawberry, citrus dressing \$20  
Duck neck sausage, fennel and apple salad \$18  
Burrata, house made garlic & chili oil, youtiao \$19.50

## Large Plates

Lamb backstrap, romesco, burnt onion powder, red wine sauce \$42  
Crusted kangaroo fillet, river mint & macadamia, quandong, Davidson plum \$45  
Duck, elderberry pickle, pea puree, blackberry jus \$38  
Pressed chicken thigh, onion soubise pickled turnip, oyster mushrooms \$35  
Caramel Miso eggplant, nori puree, smashed cucumber salad, chili \$32  
Crab & lobster lasagne, tomato consommé, parmesan espuma, herb powder \$48

## Sides

Savoy cabbage salad with parmesan drizzled with our house dressing \$12  
Seasonal veg tossed with lemon & butter \$12  
Sidewinder chips \$15

## To Finish

Dark chocolate, salted caramel, pretzel, peanut butter, black salt \$17  
Lemon Myrtle custard, berries, granita, hob nobs \$16  
Cheese- 1 cheese \$16, 2 cheese \$25

## Feed Me

Sit back, relax, and let us curate the perfect feast for you—no decisions required.  
6 courses, no dietaries.  
\$120pp

*First we eat, then we do everything else. MFK Fisher*