

NOISY BRUNCH

BREAKFAST
MARTINI

DIRTY G&T

MICHELADA

(11)

OYSTERS (SIX / TWELVE)	shallot vinegar / lemon	26/50
DRESSED OYSTER	smoked tomato water / horseradish creme fraiche	6
OYSTER NUGGET	parmesan mayo / paprika / Oscietra black caviar	12
BOTTARGA TATER TOTS	sour cream / chive	8
RED CAVIAR TOAST	Yarra Valley salmon roe / whipped butter / Guinness bread	17
MONKFISH SKEWERS	colatura di alici 'XO' / lardo / tropea onion	16
CRUDO TRIO	bluefin tuna / monkfish / scallop	16
FIG PANZANELLA	Provence fig / Noir de Crimée tomatoes / capers / basil	12
EGGS AND SOLDIERS	whipped butter / Oscietra black caviar	14
SCALLOP AND MONKFISH MUFFIN	bacon / cheddar / fried egg	18
HASH BROWNS	egg gribiche / smoked salmon roe	16
CRAB OMELETTE	pangrattato / chives	16
SQUID INK BIFFANA	braised cuttlefish / saffron aioli	12
ARABIATTA	spagetti / spicy tomato sauce / stracciatella	15
GRILLED OCTOPUS RISOTTO	nduja / aioli	24
ORECCHIETTE	crab / bisque / fennel pollen / chilli	17
GRILLED MONKFISH	roasted almond sauce / samphire	30
FRENCH FRIES & AIOLI	scallop roe salt / aioli	7
NOISY GREEN SALAD	Mesclun leaves / capers / roasted baby carrots	7

Please notify staff in case of any allergies or dietary requirements

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff