

SIXTY SMITH

july / august 2022

Wild Mushroom Croquette
truffle mayonnaise, parmesan (v) \$4 / 3 @ \$10

Wood-Smoked Sardine
cracker, pickled shallot, monterey jack, cured yolk (gf) \$5.50 / 3 @ \$12

Freshly Shucked Pacific Oysters
natural / nahm jim & chilli jam / kilpatrick (gf, df) 6 \$27 / 12 \$48

Victorian Calamari
pepper, pickled onion & cucumber, chilli oil (df, gf) \$15

Chicken Ribs
Chipotle aioli (df) \$17

Korean Fried Cauliflower
Gochujang, soy, chipotle aioli(df) \$17

Eggplant Popcorn
ginger & soy, miso sauce (vg) \$12

School Prawns
lime aioli (df) \$10

Lamb Ribs
jalapeno, labneh, pickled onion (gf, dfo) \$18

Victorian Local Black Mussels
chilli, garlic, white wine, tomato (gf, df) \$25

Hand-cut Fries
truffle mayonnaise (df) \$9

please let our team know of any dietary restrictions and allergies when ordering.
| (gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (vg) Vegan |

SIXTY SMITH july / august 2022 sharing

Wild Mushroom Croquette truffle mayonnaise, parmesan (v)	\$4 / 3 @ \$10
Wood-Smoked Sardine cracker, pickled shallot, monterey jack, cured yolk (gf)	\$5.50 / 3 @ \$12
Freshly Shucked Pacific Oysters natural / nahm jim & chilli jam (gf, df)	6 \$27 / 12 \$48
Marinated Olives garlic, lemon, rosemary (vg, gf)	\$9
Victorian Calamari pepper, pickled onion & cucumber, chilli oil (df, gf)	\$15
Nepalese Chilli Chicken capsicum, red onion, spice & rice (df)	\$14
Cauliflower Lettuce taco, avocado, gochujang vegan mayo, crema (v, gf, dfo)	\$13
Eggplant Popcorn ginger & soy, miso sauce (vg)	\$12
School Prawns lime aioli (df)	\$10
Lamb Ribs jalapeno green sauce, pickled onion (gf, dfo)	\$17
Victorian Local Black Mussels chilli, garlic, white wine, tomato (gf, df)	\$25
House-Made Vegie Crisps taro, pumpkin, plantain, tomato chipotle salsa (vg)	\$6

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Baked Chocolate Ganache
almond & chocolate crumb, coffee icecream, brandy custard (gf) \$15

Coconut Pannacotta
mango sorbet, sesame merangue & strawberry consommé \$14

Locally Sourced Espresso
enjoy your coffee to your liking with your choice of
Almond, Full Cream or Oat milk \$4

Loose Leaf Tea
Earl Grey, English Breakfast, Green Tea, Chamomile, Ginger & Lemon
Apple & Cinnamon, Roiibos \$5

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s e p t e m b e r ' 2 2

wood-smoked sardine cracker, pickled shallot, monterey jack, cured yolk (gf)	\$5.50/3@ \$12
croquette wild mushroom, truffle mayonnaise, parmesan (v)	\$4/ 3@ \$10
freshly shucked oysters natural / nahm jim & chilli jam / carrot sorbet (gf, df)	6 \$27/12 \$48
victorian calamari black garlic aioli, ponzu yuzu soy, white fungus (df, gf)	\$15
school prawns lime aioli (df)	\$10
victorian mussels chilli, garlic, white wine, tomato (gf, dfo)	\$25
cauliflower lettuce taco, avocado, gochujang vegan mayo, crema (v, gf, vgo)	\$15
eggplant popcorn ginger & soy, vegan miso mayo (vg)	\$12
brussel sprouts whipped jalapeno & vegan feta, pomegranate (gf, vg)	\$14
carrot maple, pepitas, black currants, ricotta (v, gf, vgo)	\$12
vegie crisps taro, pumpkin, plantain, tomato chipotle salsa, guacamole (vg)	\$8
nepalese chilli chicken capsicum, red onion, spice (df)	\$14
lamb tzatziki (gf, dfo)	\$20
pork belly seeded mustard, honey & rice vinegar (gf, df)	\$24
steak medium rare sirloin, chimichurri (gf, df)	\$30

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Baked Chocolate Ganache almond & chocolate crumb, coffee icecream, brandy custard (gf)	\$15
Coconut Pannacotta mango sorbet, sesame merangue & strawberry consommé (vg)	\$14
Baked Chocolate Chip Cookie sea salt icecream, caramel (v)	\$16
Market Cheese fig jam, crisps, muscatel	1 @ 13 / 2 @ 22
Charcuterie sourdough, marinated olives	1 @ 15 / 2 @ 27
Cheese & Charcuterie 2 cheeses, 2 charcuterie, sourdough, crackers, olives	\$42
Sixty's Espresso Martini vodka, amaro, vegan dulce de leche, coffee (vg)	\$21
Mis-U wattleseed vodka, sixty's coffee liqueur, coffee, marscapone foam	\$22
Mint Slice rum, branca menta, dark chocolate, peppermint, marscapone foam	\$21

Locally Sourced Espresso

enjoy your coffee to your liking with your choice of

Almond, Full Cream or Oat milk \$4.5

Loose Leaf Tea

Earl Grey, English Breakfast, Green Tea, Chamomile, Ginger & Lemon

Apple & Cinnamon, Rooibos \$5



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