

à la carte

To Be Frank's X S&D special rye blend sourdough		6
Victorian wild olives		8
Chargrilled house flatbread, whipped brandade, seaweed caviar		13
Smoked beetroot, house yogurt, pickled mustard greens, spiced dressing		16
BBQ leeks, gribiche, pickled walnut		18
S&D hashbrown, smoked mushroom XO, labne, garden herbs		20
Shiitake & andean sunrise potato Croquettes, sunflower & preserved truffle, parmesan		20
Fried farm summer peppers, fermented turnip ketchup, nduja butter, pecorino		23
Chargrilled happy rich broccoli, fermented tomato chimi, citrus ash		25
Ramarro farm heirloom tomatoes, basil, cucumber & melon jelly, stracciatella		26
Spaghetti alla chitarra, calabrian chilli sugo		30
Rigatoni, cavolo nero, smoked tomato, ricotta		34
BBQ summer oyster mushrooms, smoked vegetable broth, pickled squash		45
Heirloom lettuce, roasted yeast sauce, mushroom XO vinaigrette, watermelon radish		18
S+D Tiramisu		17
Blueberry jam swiss roll, sourdough gelato, sourdough crumble		17
Dulce de leche & almond frangipane, passion fruit & mango sorbet		18

SMITH & DAUGHTERS