

Death & Co

Snacks

CAVIAR BUMP 15

black pearl oscietra caviar (LD, LG, I)

CAVIAR (10G) 45

black pearl oscietra caviar (LD, LG, I)

WARMED OLIVES 12

orange + aleppo + smoked oil (LD, LG, V, VG)

GNOCCO FRITTO 14

pecorino custard + prosciutto

CRUDITES 24

raw + crispy + fried + beet sriracha (LD, LG, V, VG)

KINGFISH CRUDO 27

rhubarb + finger lime + olive brine (LD, LG, A)

BEEF TARTARE 28

watercress + marrow + potato chips (LD, LG)

FRIES 14

(LD, LG, V, VGO)

ONION RINGS 10

(V)

CHEESE PLATE 38

3 cheese selection, crackers & fruit preserve (LGO, V)

Market Oysters

all oysters served with our house hot sauce

Pacific 8 | Rock 9 | Chef's Selection 10 (LD, LG, A)

Death & Kilpatrick 10

nduja, lardo, chilli, guanciale, native plum (LD, A)

To Share

FRIED CHICKEN 26

fermented chilli + honey hot sauce, blue cheese, pickles (LG)

FRITTO MISTO 25

mixed fried seafood, black garlic + basil (LD, LG, A)

FLATBREAD 22

vegemite butter + fennel pollen (V, VGO)

CHEESEBURGER 29

dry aged beef, house pickles, cheese

Add caviar +15

DUCK LEG ORRECHIETTE 39

braised duck leg + jus + brassica (LD)

CRAB LINGUINE 44

chilli butter + preserved lemon (A)

MARKET FISH 58

zucchini + verbena + confit celeriac (LG, A)

300G GRAIN FED MS4+ FLANK 70

served with cafe de paris, jus + lemon (LG)

350G WAGYU MS9+ SIRLOIN 150

served with cafe de paris, jus + lemon (LG)

GREENS 24

bbq brassicas, burnt butter, smoked almonds (LG, V, VGO)

AUTUMN LEAF SALAD 14

mix of leaves and soft herbs, lemon dressing (LD, LG, V, VG)

Dessert

UNCLE WES DRUNKEN COOKIES 11

milk & dark chocolate, banana liqueur, sea salt & milk foam (V)

CHOCOLATE MOUSSE 14

caramel parfait, wattleseed + honeycomb (LG, V)

SORBET 14

seasonal (LD, LG, V, VG)

LG: LOW GLUTEN | LD: LOW DAIRY | V: VEGETARIAN | VG: VEGAN | LGO: LOW GLUTEN OPTION | LDO: LOW DAIRY OPTION | VO: VEGETARIAN OPTION | VGO: VEGAN OPTION
SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.