

# 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)*

### GNOCCHO 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)*

### 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 & 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 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.