Death & Co

Snacks

CAVIAR BUMP 15
black pearl oscietra caviar (LD, LG, I)

CAVIAR (10G) 55
black pearl oscietra caviar (LD, LG, I)

WARMED OLIVES 12
orange + aleppo + smoked oil (LD, LG, V, VG)

GNOCCO FRITTO 15
pecorino custard + proscuitto

CRUDITES 24
raw + crispy + fried + beet sriracha (LD, LG, V, VG)

KINGFISH CRUDO 28
rhubarb + finger lime + olive brine (LD, LG, A)

BEEF TARTARE 29
watercress + potato chips (LD, LG)

FRIES 15
(LD, LG, V, VG)

ONION RINGS 12
(V)

CHEESE PLATE 39
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 27
fermented chilli + honey hot sauce + blue cheese + pickles (LG)

FRITTO MISTO 25
fried prawns and calamari + black garlic + basil (LD, LG, A)

FLATBREAD 22
vegemite butter + fennel pollen (V, VGO)

CHEESEBURGER 30
dry aged beef + house pickles, cheese
Add caviar +15

DUCK LEG ORRECHIETTE 39
braised duck leg + jus + brassica (LD)

CRAB LINGUINE 46
chilli butter + preserved lemon (A)

MARKET FISH 58
zucchini + verbena + confit celeriac (LG, A)

300G GRAIN FED MS5 FLANK 74
served with cafe de paris, jus + lemon (LG)

MARKET STEAK 150
served with cafe de paris, jus + lemon (LG)

GREENS 25
bbq brassicas + burnt butter + smoked almonds (LG, V, VGO)

AUTUMN LEAF SALAD 16
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)

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: 15% public holiday surcharge applies.

Death & Co

Snacks

CAVIAR BUMP 15
black pearl oscietra caviar (LD, LG, I)

CAVIAR (10G) 55
black pearl oscietra caviar + blinis + sour cream (LDO, LGO, I)

WARMED OLIVES 12
orange + aleppo + smoked oil (LD, LG, V, VG)

GNOCCO FRITTO 15
pecorino custard + proscuitto

CRUDITES 24
raw + crispy + fried + beet sriracha (LD, LG, V, VG)

KINGFISH CRUDO 28
gazpacho consomme + kohlrabi pickle + citrus + shiso (LD, LG, A)

BEEF TARTARE 29
watercress + potato chips (LD, LG)

FLATBREAD 22
stracciatella + port + wild figs (V)

FRIES 15
(LD, LG, V, VG)

ONION RINGS 12
(V)

CHEESE PLATE 39
3 cheese selection + lavosh + fruit preserve (LGO, V)

Market Oysters

all oysters served with our house hot sauce

Pacific 8 | Rock 9

Death & Kilpatrick 10
nduja, chilli, guanciale, plum (LD, A)

Larger

FRIED CHICKEN 27
fermented chilli + honey hot sauce + blue cheese + pickles (LG)

FRITTO MISTO 25
deep *fried local prawns and calamari + black garlic mayo (LD, LG, A)*

CHEESEBURGER 30
angus dry aged beef + house pickles + cheese + caramelised onions
Add caviar +15

PORK COTOLETTA 38
crumbed pork loin + red pepper sauce + fried capers

PUMPKIN AGNOLOTTI 36
butternut pumpkin + ricotta + hazelnut + burnt butter + sage (V)

CRAB LINGUINE 46
chilli butter + preserved lemon (A)

MARKET FISH 58
zucchini + lemon verbena beurre blanc + confit celeriac (LG, A)

300G GRAIN FED MS5 FLANK 74
served with cafe de paris, jus + lemon (LG)

MARKET STEAK 150
served with cafe de paris, jus + lemon (LG)

GREENS 25
bbq brassicas + burnt butter + smoked almonds (LG, V, VGO)

AUTUMN LEAF SALAD 16
mix of leaves & soft herbs + lemon dressing (LD, LG, V, VG)

HASSELBACK POTATO 14
garlic butter + fried saltbush (LG, V)

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)

LG: LOW GLUTEN | LD: LOW DAIRY | V: VEGETARIAN | VG: VEGAN | LGO: LOW GLUTEN OPTION | LDO: LOW DAIRY OPTION | VO: VEGETARIAN OPTION | VGO: VEGAN OPTION
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