

COLD STARTER

Vegan Salad \$15
romaine, kale, herbs, quinoa,
beets, roast chickpeas, za'atar
vinaigrette

Bibb Salad \$18
bibb lettuce, fogo island shrimp,
feta, herbs, cucumber, green
goddess dressing

Ahi Tuna Crudo \$20
edamame, yuzu, thai basil,
furikake, radish

Wagyu Beef Tartare \$22
parsley emulsion, charred
onion, garlic labneh, crisp pita
MODEL MILK FAVOURITE

Spiced Beet Salad \$16
whipped Feta, pickled shallots,
herbs, pistachio
BRIDGETTE BAR FAVOURITE

HOT STARTER

OG Mushroom Chowder \$9
crème fraiche, chive

Shrimp & Grits \$20
side stripe prawns,
confit egg yolk
MODEL MILK FAVOURITE

Ricotta Dumplings \$22
thyme, butter, Reggiano
PIEGONHOLE FAVOURITE

Crispy Tofu \$18
pork belly, sesame maple
sautéed kimchi, citrus ailoi
ANJU FAVOURITE

Fricassee of Calamari \$22
guanciale, edamame,
garlic croutons
MODEL MILK FAVOURITE

* PLEASE ASK ABOUT CREATING A SEASONAL CUSTOM MENU

*Menu items are prepared using shared preparation areas and equipment.
Please advise of any allergies prior to ordering and
we will do our best to accomodate.*