

THE
CAMBRIDGE ST.

CAFE x KITCHEN x BAR

DINNER SERVED FROM 6PM

BITES

house marinated olives 3.5 v

grilled chorizo, verde mayo 7.5

padron peppers, rosemary salt 6 v vg

cured meats, house pickles, sourdough 7

crispy squid, sriracha mayo 6

FISH

bbq mackerel, pickled cucumber,
radish, buttermilk and dill 8 gf

seared tuna tataki, avocado,
charred pineapple, wasabi and sesame 11

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miso glazed cod, pickled daikon,
roasted cauliflower, capers, curried shallots
and pomegranate 16

halibut, mussels, bok choy, salty fingers,
coconut and lemongrass broth 20 gf

VEGETABLES

burrata, beets, kumquat and fennel salad
with smoked tomato oil 10 v gf

goat's curd, mesclun leaves, endive, pear,
pickled walnuts and vinaigrette 7 v gf

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asian-spiced cauliflower steak, tabbouleh,
onion bhaji and minted yoghurt 14 v

grilled hispi, crushed sweet potato,
chickpea salsa, kimchi mayo, wasabi
and sesame 14 v df gf

MEAT

roast quail, bacon jam, heritage carrots
and hazelnut dukkah 10

sticky miso belly pork, squid,
malted shiitake and coriander 12 df

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flat iron steak, beer onions, malted
shiitakes and smoked anchovy butter 20

barbary duck breast, leg pastilla,
rhubarb & ginger compote, watermelon
radish and spiced jus 20

SIDES

rosemary fries 3 | cajun sweet potato fries 3 | smoked tomato salad 3
grilled broccoli & smoked anchovy butter 5 | new potatoes & beer onions 5

please let us know if you have any allergies or specific dietary requirements.