



FEED ME # 1 | \$75PP

We'll serve up a selection of Lil Red's favourites *(min 2 people)*

FEED ME # 2 | \$100PP

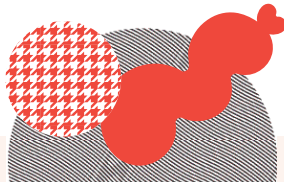
The best of Lil Red including the signature dry aged Black Origin Wagyu *(min 2 people)*

LIL

Wood fired flat bread buffalo feta olive oil	\$12
Chilled cos lettuce bonito vinegar palm sugar pepper and lemon	\$15
Miso chicken thigh skewers korean chilli butter egg yolk	\$16
Black origin wagyu skewers mushroom soy egg yolk	\$18
Slow cooked organic egg yolk smoked potato kale oyster dressing	\$18
Dry aged kingfish crudo bone ceviche dressing brown butter	\$19
Pickled blue mussel burnt red cabbage clam cream tarragon	\$18

LIL BIGGER

Wagyu ragout parpadelle macadamia parmesan	\$34
Cloudy bay clam ragout orecchiette nasturtium buttered carrots	\$30
Caramelised cauliflower tagine green olives preserved lemon almonds	\$28



NOT SO LIL

Barbequed Leeland's lamb leg anchovy butter sauce tapenade fermented tomato glaze	\$36
Whole flounder caper beurre noisette	\$32
Dry aged black origin wagyu smoked wagyu fat <i>(cut and price changes daily)</i>	\$POA
Kurobuta pork loin chop fermented black doris plum thyme	\$38
Confit Mt Cook salmon bone butter pickled clams leek	\$38

SIDES

Burnt cabbage miso butter seaweed	\$10
Cut your own salad rosehip vinegar olive oil	\$13
Crispy Agria potatoes cultured cream wagyu fat chives	\$13
Fire roasted leek hazelnut milk herbs	\$13

SWEET

QT cheese cake	\$17
Jerusalem artichoke ice-cream basmati mousse pear sake kasu	\$17
Lil Red Lamington coconut sorbet dark chocolate mousse	\$17
Ryan's Pavlova	\$30