



# The Fugitive Ferret

AUGUST 2022

## Small Plates

<b>Dan's Nuts</b> - small, spicy and salty (vegan)	\$7
<b>Soft Pretzel</b> , pickles, chicken skin butter	\$9
<b>Mt Zero Olives</b> , balsamic onion, good bread (vegan)	\$12
<b>Hand-cut Chips</b> , smoked paprika mayo (vegan, gf)	\$10
<b>Polenta Chips</b> , truffle mayo, parmesan (gf)	\$14
<b>Crocodile Spring Rolls</b> , lemon myrtle, peanut praline (4 rolls)	\$16
<b>Wild Venison &amp; gin botanical salami</b> (Saison, Fortitude Valley), smoked onion chutney, good bread	\$16

## Tarte Flambée

*Handmade artisanal dough with creme fraiche and Swiss cheese  
gf option available (+\$5)*

<b>Classic</b> - bacon and shallot	\$18
<b>Calabrese</b> - hot calabrese sausage, fior de latte, tomato base	\$18
<b>Potato</b> - potato, smoked garlic, prosciutto, manchego, rocket ( <i>veg. available</i> )	\$18

## Large Plates

<b>Pork Belly</b> , mojito sauce, shaved fennel, coriander, sesame shoyu	\$22
<b>Sprouting Cauliflower</b> , skordalia, fennel, garlic, chilli, basil (v, gf)	\$18
<b>Duck Koftas</b> , goats cheese puree, fennel seed dukkah, quince, pico de gallo (gf)	\$19
<b>Calamari</b> , yuzu, sriracha (gf)	\$20
<b>Steak Frites</b> – 220g grain-fed bounty (Kilcoy yearling), frites, beurre de paris	\$28
<b>Side Salad</b> - Blue Dog Farm Really Fancy salad, mignonette dressing	\$8

## Sweets

<b>Gundwring Ice Cream</b> , honeycomb & fresh berries (gf)	\$14
<b>Ice Cream Sandwich</b> , lemon curd ice cream, double cream, passionfruit curd, raspberry jam, toffee biscuits	\$16
<b>Stout Brûlée</b> with cannoli	\$15