

THE  
**CAMBRIDGE ST.**

CAFE x KITCHEN x BAR

**BITES**

house marinated olives 3.5 v  
warm sourdough, smoked sea salt butter 4  
padron peppers, rosemary salt 5 v vg

**TO START**

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

bbq mackerel, pickled cucumber,  
radish, buttermilk and dill 9 gf

seared tuna tataki, avocado, charred  
pineapple, wasabi and sesame 12.5/16

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

sticky miso belly pork, squid,  
malted shiitake and coriander 12/22 df

**FOR MAINS**

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

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

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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 18 gf

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sirloin steak, beer onions, malted  
shiitakes and smoked anchovy butter 22

barbary duck breast, leg pastilla,  
rhubarb & ginger compote, watermelon  
radish and spiced jus 18

**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.*

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**ON TAP**

house fizz 5/19/25  
house red 5.75/16/23  
house white 5.75/16/23  
freedom lager 3.8

**COCKTAILS**

**bellini 7**  
apricot, fizz

**house spritz 8**  
lemongrass aperol, fizz

**bloody mary 8.5**  
vodka, tomato, worcester  
chipotle, lemon, celery

**espresso martini 8.5**  
rum, horsham's espresso,  
coffee liqueur, sugar

**rosemary collins 8.5**  
rosemary vodka, lemon, tonic

**basil g&t 8.5**  
gin, basil, lime, black pepper, aromatic tonic

**WHITE**

vinho verde, portugal, 12.5% 6/17/25  
passerina, abruzzo, italy, 13% 7/19/28  
sauvignon, marlborough, nz, 12.5% 7.5/21/31  
chenin, black elephant, s.a, 13.5% 8/23/33

**RED**

grenache, languedoc, france, 12.5% 6/17/25  
shiraz, barbera, s.a, 14% 7/19/28  
pinot noir, chile, 14% 7.5/21/31  
malbec, cahors, france, 13.5% 8/23/33

**SPARKLING & ROSÉ**

champagne levasseur, brut, 12.5% 11.5/55  
cinsault, france, 12.5% 6.5/18/26

**SOMETHING STRONGER**

laphroig 10yr 5.5/10  
nikka ftb 7/13  
redemption rye, 5.5/9.5  
hudson baby bourbon 5.5/10