

LITTLE FEAST

DINNER MENU

Small Bites:

Mount Zero Olives marinated with garlic, lemon & thyme. GF V	8.50
House roasted almonds with smoked paprika and lime salt. GF V	8.50
Dips of day with house dukka and warm Turkish bread. V	15.50
Coriander and pumpkin pakora with spiced tomato kasundi. GF V (6)	16.50
Pan fried scallops with glazed chorizo and apple & parsnip puree with verjuice. GF (4)	19.50
Arancini of truffle, thyme and spring pea with red pepper couli. V (6)	17.50
Lemongrass cured salmon, seared and served on betal leaf with lime, shallots and nouc cham dressing. GF	20.00
Lamb Kofta with beetroot tzatziki and fresh dill. GF (4)	19.50
Chicken and ginger steamed dumplings with sweet chilli, soy and sesame. (6)	17.50
Mini spanakopita parcels with saffron yoghurt and pine nut crumble. V (4)	17.50
Pan fried haloumi with pickled grapes, walnuts & cumin. GF V (4)	17.50
Pan charred calamari, green mango, coriander, nam jim dressing GF	21.50
Sticky braised pork belly with snow peas, chilli & black pepper caramel. GF	21.50
Slow cooked beef ribs with sticky BBQ sauce. (2ribs 500g) GF	21.50
Tempura silken tofu with ginger, mirin, soy, asparagus and oyster mushrooms. GF V	16.50

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Big Bites:

Main dishes designed to be shared between 2 or more...

Baked market fish of the day. GF	45.50
Braised lamb shoulder with red wine, garlic, rosemary & gremolata. GF	59.00
Wagyu beef rump (marble score 7) served with chimichurri sauce. GF	45.50

All served with seasonal greens

A Bit on the Side:

Smashed chat potatoes with oregano & red onion. GF	12.50
Warm cauliflower salad with freekah, currants, smoked almonds & green peas.	15.50
Rocket & cress salad with red onion, radish, peppered pear and parmesan. GF	14.50
Roast beetroot salad with charred kale, lentils, goats cheese and walnuts. GF	15.50
Shoestring fries with lemon & dill aioli. GF	8.50

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DESSERT MENU

All 16

Churros with chai spiced chocolate sauce.

Coconut & banana panna cotta with salted caramel and pistachio praline. GF

Trio of home-made gelato. GF

Chocolate delice (mousse cake) with mulberry coulis. GF

Goats curd cheesecake with fresh mango and berry salad topped with a sesame crisp. GF

Affogato with coconut gelato, espresso and Frangelico or Kahlua. GF

Or

Affogato with tiramisu gelato, espresso and orange chocolate sauce with cinnamon whiskey. GF