



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 VG	8.50
Dips of the day with house dukka and warm Turkish bread. V (Vegan options available)	15.50
Coriander and cauliflower pakora with spiced tomato kasundi. GF V VG	16.50
Pan fried scallops with glazed chorizo on a bed of apple & parsnip puree and verjuice. GF (4)	19.50
Arancini of truffle, thyme and spring pea with red pepper coulis. V (6)	17.50
Butterflied king prawns with lime and basil butter, caramelised fennel and Mediterranean salsa. GF (3)	24.00
Chicken and ginger steamed dumplings with sweet chilli, soy & sesame. (6)	17.50
Pan fried ricotta gnocchi on Napoli sauce with basil pesto and pine nut crumble. V	18.50
Grilled Saganaki cheese with figs, walnuts and fennel infused honey. GF V	17.50
Pan charred calamari, green mango & coriander with nam jim dressing. GF	21.50
Sticky braised pork belly with snow peas, chilli & black pepper caramel. GF	21.50
Tempura silken tofu with ginger, mirin, soy, asparagus and oyster mushrooms. GF V VG	16.50
Baked Portobello mushrooms with onion jam, truffle, goats' cheese & pesto. GF V	17.50
Coffee rubbed lamb ribs with smokey eggplant puree, pomegranate & coriander. GF	19.50

GF = Gluten Free

V = Vegetarian

VG = Vegan



Big Bites

Main dishes designed to be shared between 2 or more and are all served with seasonal greens.

Baked market fish of the day. (See specials board) 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

A bit on the side

Smashed chat potatoes with oregano & red onion. GF V VG	12.50
Warm cauliflower salad with buckwheat, pomegranates, currants, smoked almonds, green peas & smoked eggplant purée with a roasted cumin and honey dressing. GF V	15.50
Rocket & cress salad with red onion, radish, peppered pear and parmesan. GF V	14.50
Roast beetroot salad with charred kale, lentils, goats cheese and walnuts. GF V	18.50
Shoestring fries with lemon & dill aioli. GF V VG	8.50

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Dessert Menu

All \$16

Churros with chai spiced chocolate sauce.

Baked chocolate mousse cake with coffee anglaise. **GF**

Trio of home-made gelato with a sesame crisp. **GF**
(VG options available)

Chai spiced cream brulée with coconut gelato. **GF**

Sticky fig, apple and coconut pudding served with a coconut & lime caramel sauce.

Affogato with coconut gelato, espresso and Frangelico or Kahlua.

OR

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

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