

(sample menu)



Rosemary focaccia, brown butter hummus, crispy chickpeas (V)	6ea
Coffin bay oyster, spicy margarita dressing (GF)	6ea
Chicken cotoletta sando, pancetta, celery tartare	12ea
Zucchini chips, whipped feta, oregano (GF, V)	15
Fried feta, honey, sesame, fermented chilli (GF, V)	16
Fig carpaccio, buffalo mozzarella, caper leaves, pistachio (GF, V, CN)	23
Beef tartare, plum, pickled shallot, black garlic, potato crisps (GF)	24
Duck cigar, labne, za'atar, honey (2)	28
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)	29
Patatas bravas (V, GF)	15
Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)	16
Rainbow chard and haloumi spanakopita, lemon thyme, chilli honey (V)	18
Eggplant parmigiana, sugo, stracciatella, basil (GF, V)	36
Ricotta gnocchi, pork sausage & fennel ragu, cavolo nero	36
Lebanese spiced chicken, black rice and pomegranate tabouli, chimmichurri (GF)	39
Grilled Swordfish, burnt spring onion butter, ajo blanco, broccolini (CN)	42
300g slow roast lamb shoulder, sugarloaf slaw, cumin yoghurt, mint salsa (GF)	49
Churros, cardamon sugar, dulce de leche (GF, V)	12
Basque cheesecake (GF)	12
Pistachio baklava olive oil ice-cream sandwich, thyme (CN, V)	14
Sumac strawberries, creme fraiche mousse, strawberry milk crumble, basil oil (GF, V)	14

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Beef tartare, plum, pickled shallot, black garlic, potato crisps (GF)
Eggplant parmigiana, sugo, stracciatella, basil (GF, V)
Iceberg, dill dressing, chilli crisp, pickled shallot, kalamata olive (GF, Ve)
Slow roast lamb shoulder, sugarloaf slaw, cumin yoghurt, mint salsa (GF)
Patatas bravas (V, GF)
Basque cheesecake (GF)

\$74pp

Additional course

Coffin bay oyster, spicy margarita dressing (GF)
Tuna crudo, buttermilk dressing, dill oil, grapefruit, pickled jalapeno (GF)

+ \$18pp

*Dinner service, bookings of seven or more guests are required to enjoy our Feed Me menu.
 *Lunch service, bookings of 10 or more guests are required to enjoy our Feed Me menu.
 *Please note a 10% surcharge applies on Sundays & a 15% surcharge on Public Holidays

Dietary Requirements:
 We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable for dietary requirements with adequate notice.



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