



DINNER MENU TAKE - AWAY

STARTER Pickled and fermented veggies, olives, labneh, house-made warmed sourdough 14
Sicilian style raw fish and tuna, capers, basil, currant salsa 18

ENTREE Slow roasted pumpkin, burrata, dates, pine-nuts 18
Chicken livers, hawaij spices, date syrup, hummus, caramelised onions 19
Sprouted mix grain felafel, red lentil dahl, coconut sambal 16
Free range chicken soup, root veggies, egg noodles 15

MAIN Slow roast eggplant, quinoa, spiced nuts, herbs, haloumi, Turkish style tomato sauce 30
Barramundi en papillote, chermoula, roasted fennel, leeks 34
Charcoal grilled rangers valley flank, Jerusalem artichokes, mushrooms, porcini butter 35
Brick chicken, ancient grain tabouli, pomegranate, toum 34

SIDE Crispy royal blue potatoes, miso aioli 10
Witlof and orange salad, candied pistachios, citrus dressing 12
Sautéed greens with miso, pickled chilli, garlic and sesame 12
Cabbage, brussels sprouts & parmesan 12

DESSERT Basque cheesecake, citrus compote 14
Dark chocolate mousse, peanut brittle, marshmallow, sour cherry 14
Bonvivant - chocolate, hazelnut mousse cake 14