



D I N N E R M E N U

S T A R T E R Pickled and fermented veggies, olives, labneh, house-made rye sourdough 14
Citrus cured Hiramasa kingfish, cauliflower couscous, bush tomato 18

E N T R E E Slow roasted pumpkin, burrata, dates, pine-nuts 18
Asparagus, petite chevre, egg yolk sauce, hazelnut crumbs 18
Chicken livers, hawaij spices, date syrup, hummus, caramelised onions 19
Sprouted mix grain felafel, tarator, baby zucchini, preserved lemon 16
Charcoal green prawns, chickpea purée, prawn oil, ink cracker 18

M A I N Slow roast eggplant, quinoa, spiced nuts, herbs, haloumi, Turkish style tomato sauce 30
Crispy skin barramundi, carrot purée, verjus, almonds 34
Charcoal grilled rangers valley flank, Jerusalem artichokes, porcini butter 35
Brick chicken, black butter jus, currant and farro salad 34

S I D E Crispy royal blue potatoes, miso aioli 10
Radicchio and witlof salad, blue cheese, candied walnuts, citrus dressing 12
Sautéed greens with miso, pickled chilli, garlic and sesame 12

D E S S E R T Coconut and almond malabi, mango, miso caramel 14
Basque cheesecake, citrus compote 14
Chocolate ice cream sambo, blueberry compote 14

Groups of 4 or more: \$70 share menu
A-la-carte menu available for groups under 4