



S H A R I N G M E N U

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

E N T R E E
choose 2

Slow roasted pumpkin, burrata, dates, pine-nuts

Asparagus, petite chevre, egg yolk sauce, hazelnut crumbs

Chicken livers, hawaij spices, date syrup, hummus, caramelised onions

Sprouted mix grain felafel, tarator, baby zucchini, preserved lemon

Charcoal green prawns, chickpea purée, prawn oil, ink cracker

M A I N
choose 2

Slow roast eggplant, quinoa, spiced nuts, herbs, haloumi, Turkish style tomato sauce

Crispy skin barramundi, carrot purée, verjus, almonds

Charcoal grilled rangers valley flank, Jerusalem artichokes, porcini butter

Brick chicken, black butter jus, currant and farro salad

S I D E
choose 2

Crispy royal blue potatoes, miso aioli

Radicchio and witlof salad, blue cheese, candied walnuts, citrus dressing

Sautéed greens with miso, pickled chilli, garlic and sesame

D E S S E R T
choose 2

Coconut and almond malabi, mango, miso caramel

Basque cheesecake, citrus compote

Chocolate ice cream sambo, blueberry compote

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