

**TASTES**

SOUR DOUGH RYE (v)	@ 6
PITA & DIPS hummus, eggplant, pumpkin	@ 12
MEZZE PLATE falafel, olives, roast vegetables, dips and pita bread (v)	@ 16
ROCKET PESTO Arancini ball (v)	@ 3 each
STICKY PORK CROQUETTES	@ 5 each
SPICED FISH CAKES with ponzu & chilli oil (gf)	@ 5 each
SEARED SUMAC SCALLOP on eggplant puree with pomegranate (gf)	@ 5 each
GRAZING PLATE FOR 2 with all taste	@ 45

**SMALL PLATES**

LEMON PEPPER SQUID with lime aioli (gf)	@ 16
KOREAN BBQ PORK BELLY with Kimchi salad (gf)	@ 21
KINGFISH CEVICHE with green ant gin, peppered watermelon and finger lime (gf)	@ 25
BBQ QUAIL with spiced pumpkin, pepitas & bush greens (gf)	@ 25

**LARGE PLATES**

CONFIT DUCK LEG with rocket, crispy pancetta and fig in verjuice (gf)	@ 34
SEARED PORK FILLET on turmeric carrot mousse with orange caramel (gf)	@ 32
BARRAMUNDI FILLET on Asian greens with dashi, wakame and peanut sambal (gf)	@ 32
ROAST LAMB RUMP with wild mushrooms and truffle polenta	@ 32
MOROCCO GOAT CURRY with cous cous raisins and dukkha flatbread	@ 30
CHICKEN BREAST with miso roasted eggplant and pickled radish (gf)	@ 30
CARPACCIO OF BEETROOT AND BUFFALO MOZZARELLA with crispy beet chips, Hazelnut crumble (v) (gf)	@ 28

**FROM THE CHARGRILL\***

BLACK ANGUS SCOTCH 280 gram (gf)	@ 38
BLACK ANGUS SIRLOIN 300 gram (gf)	@ 38
WAGYU RUMP 280 gram (gf)	@ 36
WAGYU BURGER on toasted pide with onion rings	@ 28

**SIDES**

@ 9 each

Creamy garlic mash potato  
 Steamed broccolini and asparagus with almond oil  
 sq Fattoush salad  
 Roast pumpkin & peppittas  
 House fries with chilli aioli  
 Roasted duck fat potatoes with rosemary

**SWEETS**

@ 14.5 each

WHITE CHOCOLATE CHEESECAKE with raspberry macaroon  
 SALTED CARAMEL ICE-CREAM SANDWICH  
 RHUBARB PANNA COTTA with macerated berries (gf)  
 SWEET ARANCINI WITH DOLCE and vanilla bean ice-cream  
 TASTING DESSERT share plate @ 32

**CHEESE**

Ask our staff for chef's selection



\*All steaks served with duck fat chat potato, jus and béarnaise