

## DINNER MENU

### SNACKS

FRESHLY SHUCKED OYSTERS	
Natural	8ea
Finger lime mignonette	9ea
ORTIZ ANCHOVY SOLDIER	9ea
Butter, lemon	
GRILLED HALF SHELL SCALLOP	9ea
Curry butter, citrus	
YELLOWFIN TUNA TARTARE PANI-PURI	9ea
Coconut namjin	
SMOKED PORK CROQUETTE	7ea
Aioli	
CHARGRILLED SOURDOUGH	10
Beurre noisette	
MARINATED OLIVES	8
Rosemary, garlic	

### SMALL

BEEF TARTARE	26
Za'tar flat bread, cured egg yolk, anchovy aioli & parmesan	
ROASTED CAULIFLOWER	22
Curry sauce, yoghurt, herbs	
SPLIT TIGER PRAWN	27
Chilli dashi butter, bonito flakes	
BURRATA	26
Basil, olive oil, black pepper	

BARBECUE OCTOPUS 26  
N'duja glaze, creamed corn, lemon

MOROCCAN HARIRA SOUP 22  
Warm spices, tomato, lentils, chickpeas  
Served with zatar-spiced flat bread

## **LARGE**

WAGYU CHEESEBURGER 24  
Dill pickles, smoked cheddar

OSSOBUCO RAGOUT 34  
Pappardelle, pine nut gremolata, pecorino

MARKET FISH MP  
Pepper shitake sauce, asian greens, crispy  
enoki

18HR SLOW COOKED LAMB SHOULDER 68  
Apple cider glaze  
To share (2-3 people)

300G GRAIN-FED SCOTCH 72  
Umami butter, bone marrow jus

## **SIDES**

FRIES 12  
Aioli

GARDEN LEAVES 12  
Butter lettuce, witlof, radicchio,  
sherry vinegar & eschalot dressing

GRILLED HISPI CABBAGE 15  
Chestnut miso, crispy chicken  
Skin & grains

CRIPSY CHAT POTATOES 20  
Spiced whipped ricotta, zhoug, dukkah

## **DESSERT**

VANILLA CRÈME BRÛLÉE	16
WINTER RICE PUDDING	16
Red wine poached figs, hazelnut brittle	
MADELEINES	16
Vanilla cream, local honey [ Baked to order ]	

## **PIZZA**

4 CHEESE	26
Mozzarella, parmesan, gorgonzola, pecorino	
MARGHERITA	24
Pomodoro, fior di latte, basil	
PEPPERONI	26
Hot honey, tomato, crispy onions	
PRIMAVERA	32
Cherry tomato, jamon, rocket, parmesan	
VEGO	27
Capsicum, mushroom, olives, rocket	
FRUTTI DI MARE	36
Squid, prawns, mussels, cherry tomato	

## **KIDS**

STEAMED GREENS	10
FISH & CHIPS	15
CHEESEBURGER & CHIPS	15
MARGHERITA PIZZA	15
SPAGHETTI BOLOGNESE	15

10% surcharge applies on Sundays & 15% on public holidays.