

**LUNCH MENU**

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| FRESHLY SHUCKED OYSTERS                                                           |    |
| Natural                                                                           | 8  |
| Finger lime mignonette                                                            | 9  |
| CHARGRILLED SOURDOUGH                                                             | 10 |
| Beurre noisette                                                                   |    |
| MARINATED OLIVES                                                                  | 8  |
| Rosemary, garlic                                                                  |    |
| BURRATA                                                                           | 26 |
| Basil, olive oil, black pepper                                                    |    |
| FISH TACO                                                                         | 14 |
| Pineapple salsa, slaw, sriracha mayo                                              |    |
| WAGYU CHEESEBURGER                                                                | 24 |
| Dill pickles, smoked cheddar                                                      |    |
| MOROCCAN HARIRA SOUP                                                              | 20 |
| Warm spices, tomato, lentils,<br>chickpeas served with zatar-spiced<br>flat bread |    |
| OSSOBUCO RAGOUT                                                                   | 34 |
| Pappardelle , pine nut gremolata, pecorino                                        |    |
| PORK COTOLETTA                                                                    | 44 |
| Rocket, parmesan, gribiche                                                        |    |

**SALAD**

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| WARM WINTER SALAD                                                                                          | 24 |
| Roasted pumpkin, beetroot & quinoa<br>salad, macadamia feta,<br>pecans & pomegranate                       |    |
| SEA SEA SALAD                                                                                              | 22 |
| Baby gem lettuce, tomato, cucumber,<br>Spanish onion, radish, chickpeas,<br>olives, lemon yoghurt dressing |    |

**ADD TO SALAD**

|                         |   |
|-------------------------|---|
| GRILLED HALLOUMI        | 4 |
| CAJUN BLACKENED CHICKEN | 6 |
| HOUSE-PRESERVED TUNA    | 7 |

**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      |    |

**SIDES**

|                               |    |
|-------------------------------|----|
| FRIES, AIOLI                  | 12 |
| GRILLED HISPI CABBAGE         | 15 |
| Chestnut miso, crispy chicken |    |
| Skin & grains                 |    |

**DESSERT**

|                                            |    |
|--------------------------------------------|----|
| WINTER RICE PUDDING                        | 16 |
| Red wine poached figs,<br>hazelnut brittle |    |

**KIDS**

|                     |    |
|---------------------|----|
| STEAMED GREENS      | 9  |
| FISH AND CHIPS      | 15 |
| CHEESEBURGER        | 15 |
| MARGHERITA PIZZA    | 15 |
| SPAGHETTI BOLOGNESE | 15 |

**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<br>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 HARIIRA 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**

|                                            |    |
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## **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.

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