

SNACKS

- Gordal Olives**, orange & toasted almonds 9
Our Gluten Free Focaccia, caramelized onions, tomatoes & basil 10
Tapioca & Mozzarella Bread, roselle & lemon salsa verde 11

STARTERS

- Grilled Green Asparagus**, lemon kosho, morels & jalapeños 23
Crispy Pig's Ears, piquillo peppers, pickled kohlrabi, sriracha mayo & baby gem 17
Chilled Almond Soup, crab, compressed apples & coriander 18
Our Green Peas "Hummus", grilled lamb sausage, yogurt, mint & pistachios crumble 23
Burrata & Heirloom Tomatoes Salad, anchovies, hazelnuts & mandarins 26
Caramelized Roscoff Onions, spicy baked feta, crispy potatoes, iberico ham & chicken jus 24
Tuna & Quinoa salad, coconut & lime sambal, avocado & super greens 25

MAINS

- Pumpkin Gnocchi**, brussels sprouts, sage butter & parmesan 25
Grilled Octopus, celeriac, capers, tuna mayo & seeds salsa verde 28
Chestnuts Pappardelle, 8 hours braised ossobuco ragu & candied walnuts 29
Grilled Squid & Lardo, piquillo peppers, sweet potato leaves pesto & braised fennel 28
Sea bass "A la Plancha", grilled baby gem, cashew nuts & citrus labneh & lobster bisque 33
The Wife's Secret Veggie Burger, grilled lettuce, citrus labneh, caramelized onions & pickles 26
Beef & Bone Marrow Burger, bacon jam, brie, spicy mayo & grilled cabbage 27
Grilled Black Onyx Shoulder Steak, AUS 250g, triple cooked chips & béarnaise 52

DESSERTS

- Ginger & Kaffir Lime Panna Cotta**, plums compote & citrus crumble 13
Seasonal Berries, brioche, basil, whipped mascarpone & spicy meringue 15
Chocolate Ganache Tart, caramelized popcorn ice cream 16
Ice Creams & Sorbets 6 each