

Dinner

available from 1730 / thursday to monday

small dishes to share /

bread / 4pp / v, vvo, gfo

toasted assorted breads, house tahini, extra virgin olive oil, balsamic reduction, house dukkah

freshly shucked oysters / available friday to sunday / 5ea / gf

served natural with fresh pomegranate & lime

cured salmon / 12

beetroot gravlax salmon, pumpkin purée, granola crisp, olive crumb, labneh, lemon balm

chickpea / 14 / v, vvo

falafels, dukkah spiced labneh, spiced tomato relish, fried chickpeas

fish & prawn / 15

crumbed market fish, coconut prawns, rocket & fried caper salad, tartare

chicken wings / 16 / gf

five spice plum sauce, fried shallots, coriander, pink pepper

octopus & pork / 18 / gf

slow cooked beetroot octopus & roast pork, house tahini, charred corn salsa, olive crumb

pulled lamb / 20 / gf

pumpkin purée, sumac onion jam, coriander, mint & pomegranate salsa, dukkah spiced labneh

squid / 20 / gfo

pink pepper squid, cucumber, mint, coriander & beansprout salad, chilli nam jim dressing

large dishes to share /

fish / mp / gf

seared market fish, golden beetroot, cucumber & dill whey, olive crumb, lemon balm, nam jim

beef / 39 / gf

pink pepper black angus scotch fillet, charred corn salsa, dijon mustard, pickled cucumber, jus

chicken / 29 / gfo

chicken roulade with chipotle cream cheese & spinach, herb crumb, crispy prosciutto, pomegranate, jus

lamb / 32 / gf

slow cooked shoulder, pumpkin purée, fried chorizo, dukkah spiced labneh, jus

sides / 8ea or three for 20

carrots / honey roasted carrots, house tahini, fried chickpeas / v, gf

chips / beer battered regular or sweet potato, aioli or chipotle / v

cauliflower / grilled cauliflower florets, pumpkin purée, pomegranate / v, gf

potato / crispy smashed chats, charred corn salsa / v, gf

halloumi / grilled halloumi & golden beetroot salad, dukkah / v, gf

dessert /

cardamon crème brûlée / 12 / v, gfo

chocolate mousse, shortbread, macadamia & panela crumb

bread & butter pudding / 12 / v, gfo

spiced strawberry preserves, chantilly cream, blueberry parfait

panna cotta / 14 / v, gfo

mango & lemon myrtle panna cotta, granola crisp, bush honey labneh, shortbread

cheese and charcuterie for two / 28 / vo, gfo

chefs choice of two locally sourced meats and cheeses with accompaniments

we politely ask that there are no variations or substitutions with our dishes

for allergies or dietary requirements, please notify our waiters / we cater to all dietary requirements on request

v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request