

# MENU

our menu is designed around sharing plates.  
inspired by our water location and our love of mediterranean flavours,  
our chefs use local produce daily to create everything in house.

## SMALL

- flat bread, black salt, pink pepper 9
- pumpkin, harif, za'atar 10 gf
- mutabal, pomegranate, mint 12 gf
- camel feta, labneh, honey, aleppo 14 gf
- oyster, natural, lime 6ea | half doz 29 | doz 49 gf
- tasmanian scallops, aleppo, herb crumb 6ea gfo
- lady jocelyn prawn, garlic, karkalla 9ea gf
- hot smoked trout, pumpkin, cinnamon chicken skin 21 gf
- baby squid, pomegranate, herb crumb 21
- pork belly, whole spice crackling, fennel 21 gf
- coffee cured salmon, celeriac, labneh, sesame 19 gf
- tuna tartare, harif, pink pepper 22 gf
- rabbit, duxelle, smoked carrot 23 gf
- octopus, harissa, fennel, aleppo 23 gf

## LARGE

- market fish, whey, ras el hanout & chickpea MP
- baharat chicken thigh, mutabal 32 gf
- roast vegetable ragout, chickpea, labneh 26 gf
- smoked beef short rib, celeriac, cauliflower 52 gf
- lamb shoulder, master stock, fennel 36 gf,

## SIDES

- 9ea or three for 22
- chips, aioli
- chat potatoes, ragout sauce gf
- broccoli gf
- smoked carrot gf
- our tabbouleh gf
- roast pumpkin, za'atar gf

## DESSERT

- aleppo, chocolate, coco pops 15 gf
- s'more, ganache, whisky, smoke 15 gfo
- fennel three ways 15 gfo

we politely ask that there are no variations or substitutions with our dishes  
we cater to all dietary requirements on request  
for allergies or dietary requirements, please notify our waiters