

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

BREAD + DIP

man'oushe 10
focaccia 10
beetroot borani, camel feta 13 gf
muhammara, coriander 13 gf
confit garlic roast pumpkin, harif 10 gf
three dips and focaccia or man'oushe 23

SMALL

oyster, natural, lime 7ea | half doz 35 | doz 63 gf
oysters three ways ~ vermouth mignonette, natural, gin + tonic sorbet 22 gf
red claw crayfish, fermented chilli butter 14ea gf
tasmanian scallop, confit garlic, aleppo 7ea gf
lady jocelyn prawn, garlic, fermented chilli butter 12ea gf

marinated olives + pickles 14 gf
kingfish ceviche, harif, pumpkin, pickled radish 23 gf
cumin salt squid, aleppo, aioli 19 gfo
gin + tonic cured salmon, lemon tonic gel, dill labneh, herb crumb 26 gfo
hot smoked trout, harissa tartare, pickles, focaccia 19 gfo
fremantle octopus, aleppo, harif verde, baby corn, fermented chilli 29 gf
chicken wings, aleppo, sticky pomegranate 23 gfo
chilli confit pork, puffed crackling, pear, aleppo, fermented chilli 19 gfo
duck, crispy skin, orange slaw, orange rosemary jus 24 gfo
pumpa's spinach + buffalo ricotta pastizzi 18

LARGE

panko aubergine, slaw, cucumber labneh, pomegranate, mint 24
cacciatore chicken, fermented chilli hot honey 33 gf
lamb rack, sticky pomegranate, ras el hanout, dukkah 56 gf
beef cheeks, beetroot borani, pickles, master stock 62 gf

SIDES

9ea or three for 23
fries, aioli
duck fat smashed chats
pumpkin, za'atar gf
cauliflower bake
our fattoush salad gfo
mejadra rice gf

DESSERT

hazelnut burnt basque cheesecake, ganache 17
labneh ice cream, fermented berries, tuile 16 gfo

we politely ask that there are no variations or substitutions with our dishes.
we cater to all dietary requirements on request, please notify our waiters of allergies.
a 15% surcharge applies on public holidays.