

SNACK

MARINATED OLIVES

08 00

ROSEMARY & ROASTED GARLIC FLATBREAD

09 00

CHARGRILLED CIABATTA TRIO

GRILLED CIABATTA BREAD

🍷 WHITE ANCHOVY SALSA, PULLED PORK & ROASTED MUSHROOMS

14 50

FRIED HALOUMI

🍷 SEMI-DRIED TOMATOES, ROCKET & BALSAMIC

10 50

ARANCINI BALLS (3)

🍷 ROAST PUMPKIN, SAGE, PINENUTS, PARMESAN 🍷 SALSA VERDE

07 50

CRISPY FRIED SCHOOL PRAWNS

🍷 WASABI MAYO & CHARRED LIME

15 00

HOUSE CURED ATLANTIC SALMON

🍷 CAPSICUM COMPOTE, SOUR CREAM, DILL MUSTARD DRESSING & LAVOSH CRACKERS

17 50

KING PRAWN KATAIFI

🍷 SA GULF PRAWNS WRAPPED IN KATAIFI PASTRY WITH LIME SALT

16 50

BRAISED PULLED PORK CROQUETTES (3)

🍷 PRESERVED LEMON & CAPER SABYON

14 50

DUCK & CHORIZO PANCAKES

🍷 SHAVED CUCUMBER, SPRING ONION & SALSA PICANTE

18 00

CHARGRILLED QUAIL BREASTS

🍷 CONFIT LEG CROQUETTES, SHALLOT & CORIANDER PICKLETTE, PONZU DRESSING

19 00

SMOKED CHICKEN SALAD

🍷 QUINOA, SHAVED ZUCCHINI, ASPARAGUS, GOATS CHEESE & TARRAGON DRESSING

19 50

PUBLIC TASTING PLATE SML \$25 / LGE \$40

KITCHEN

PASTA

x ALL PASTAS ARE HAND MADE IN HOUSE x

HANDMADE GNOCCHI

🍷 BROAD BEANS, CORN, SEMI-DRIED TOMATO, SAGE, PAPRIKA, LIME BUTTER & MANCHEGO

22 00

HANDMADE RIGANETTE

🍷 SMOKED CHICKEN, PUMPKIN, BASIL, CONFIT GARLIC, CHARRED RADICCHIO, CRÈME FRAÎCHE & PARMESAN

25 00

CRAB RAVIOLI CARTOCCIO

🍷 HANDMADE RAVIOLI WITH SA BLUE SWIMMER CRAB, GRILLED LANGOUSTINE, TOMATO, BASIL, GARLIC & CHILLI, STEAMED IN A BAG

32 00

HAND RIPPED PASTA

🍷 CIDER BRAISED RABBIT & PANCETTA RAGU, QUEEN GREEN OLIVES, TOASTED ALMONDS & PARMESAN

27 00

RISOTTO

🍷 WILD MUSHROOMS, PEAS, BRAISED FENNEL, TARRAGON & GOATS CURD FONDANT

22 00

MAINS

SUQUET

TRADITIONAL CATALAN SEAFOOD STEW 🍷 SAFFRON, SHELLFISH, GARLIC PICADA & PARSLEY OIL

32 00

CLARE VALLEY CHICKEN BREAST

CHARGRILLED 🍷 BRAISED SPROUTS, PEARL BARLEY, SMOKED LEEKS, JAMON CRISPS & ROMESCO

28 00

CRISPY SKINNED BARRAMUNDI

🍷 BABY GOLDEN BEETROOT, CELERIC PUREE, PRESERVED LEMON & CAPER SABAYON

30 00

PORK PIPE PIE

🍷 BRAISED PULLED PORK, SHITAKE MUSHROOM & WHITE CABBAGE

26 00

ROASTED DUCK BREAST

🍷 CASOULETTE OF CONFIT DUCK LEG, CHORIZO, CANNELLINI BEANS, TOMATO & GREMOLATA CRUST

32 00

GRASS-FED VEAL RIB EYE

CHARGRILLED 🍷 MUSHROOM, ZUCCHINI & LENTIL RAGU, FONDANT POTATOES, ALMOND EMULSION

36 00

BURGERS

WAGYU

🍷 CARAMELISED ONION, LETTUCE, TOMATO, SWISS CHEESE, LIME AIOLI SERVED WITH CRISPY BABY POTATOES

19 00

CRISPY SPICED CHICKEN

🍷 COS LETTUCE, TOMATO, CUCUMBER & CHICKPEA YOGHURT, SERVED WITH CRISPY BABY POTATOES

19 00

CHARCUTERIE

PROSCIUTTO DI PARMA

CALABRIAN FENNEL SEED CACCIATORA

MILD CHILLI SOPRESSA

SERRANO IBERICO JAMON GRAN RESERVE

KITCHEN CHARCUTERIE SELECTION

SIDES

CRISPY BABY POTATOES

🍷 PAPRIKA, LEMON, PEPPER & SOUR CREAM

07 50

BABY COS SALAD

🍷 BABY COS, TOASTED ALMONDS, CRISPY JAMON & BLUE VEIN CHEESE DRESSING

08 50

SOFT POLENTA

🍷 GRILLED ASPARAGUS, CHIVES & SHAVED PARMESAN

09 50

CORN COB

CHARGRILLED 🍷 SPICED YOGHURT & RICOTTA SALATA

07 50

07 00

08 00

07 00

14 00

26 00

PUBLIC

DESSERTS

BANANA RUMBA

🍷 WALNUTS, APRICOTS & PARFAIT

14 00

CHEESE

PUBLIC CHEESE PLATE

🍷 ASSORTED CHEESE, DRIED FRUIT, NUTS & LAVOSH

25 00

