

CHEF'S CHOICE ... a selection of favourites, for groups over two.

70PP

feeling sweet? add dessert for +10pp

SICILIAN OLIVES	<i>gf, df, vo</i>	9
POTATO CRISPS, COPPA, OREGANO & LEMON	<i>gf, df</i>	12
SOURDOUGH & PARMESAN BUTTER	<i>gfo, dfo, vo</i>	5PP
WARM LAFFA FLATBREAD	<i>df, vo</i>	12
HUMMUS, HOT HONEY, CHICKPEAS	<i>gf, df, vo</i>	12
LABNEH, ANCHOVY & TOMATO XO	<i>gfo, df</i>	10
DUCK LIVER PARFAIT, QUINCE	<i>gf</i>	14
STRACCIATELLA, SALTED CUCUMBER	<i>gf</i>	18
PARMIGIANO REGGIANO 36MTH, OLIVE OIL & 20YR BALSAMIC	<i>gf</i>	16
SAGANAKI, BURNT HONEY & OREGANO	<i>gf</i>	19
BBQ CALAMARI SKEWER, GREEN CHILLI ZHOUG	<i>gf, df</i>	19
OCTOPUS & CHORIZO SKEWER, GREMOLATA	<i>gf, df</i>	21
LAMB RUMP SKEWER, ANCHOVY & TOMATO XO	<i>gfo, df</i>	24
CHARCUTERIE SELECTION, WHOLEGRAIN MUSTARD, PICKLES	<i>gf, dfo</i>	29
FRIED BABY POTATOES, SOUR CREAM, ALEPPO	<i>gf, dfo, vo</i>	13
PUMPKIN, RADICCHIO, FETA, PEPITAS	<i>gf, dfo, vo</i>	19
BBQ CABBAGE, ARTICHOKE CACIO E PEPE	<i>gf</i>	17
CAMPANELLE, TOMATO SUGO, STRACCIATELLA	<i>gfo, dfo, vo</i> ... add nduja, +7	27
RICOTTA GNOCCHI, BLACK PEARL MUSHROOM, NUTMEG, PARMESAN	<i>gfo</i>	28
PAPPARDELLE, PORK & FENNEL RAGU, SPINACH, MUSTARD CREAM	<i>gfo</i>	32
MALFADINE, PRAWNS, FERMENTED CHILLI BUTTER, RICOTTA SALATA	<i>gfo</i>	34
EGGPLANT COTOLETTA, FRESH MOZZARELLA & GREMOLATA	<i>gf, dfo, vo</i>	31
ROAST MARKET FISH, SPINACH, WHITE BEAN & LEEK	<i>gf, dfo</i>	44
400G DRY AGED PORK CHOP, SAUCE CHARCUTIERE, QUINCE	<i>gf, df</i>	47
CHOCOLATE CRÉMEUX, BISCOTTI & COGNAC PRUNES	<i>gf</i>	14
BASQUE STYLE FETA CHEESECAKE, WHEY CARAMEL		15

**We are a nut free kitchen. Please advise our team if you have any food allergies. 15% public holiday surcharge applies.
gf - gluten free | df - dairy free | vo - vegan option | gfo - gluten free option | dfo - dairy free option |*