



get things started

CRUSTY SOURDOUGH BREAD	\$5	SPANISH CAPSICUM, ALMOND AND CHILLI DIP	\$5
GRILLED LOCAL CHORIZO	\$7	MARINATED WHITE ANCHOVIES	\$6
MANCHEGO CHEESE	\$7	WARM LOCAL OLIVES WITH SAFFRON AND LEMON	\$7
NEW LOCAL SHARE PLATE — A SELECTION OF THE ABOVE	\$26		

the small stuff

MOORISH ROASTED NUTS \$6

SALT AND PEPPER WHITEBAIT, PARSLEY, TARTARE SAUCE \$14

HOT SMOKED OCEAN TROUT, CAMBODIAN PAPAYA SALAD, ROASTED PEANUTS,
TAMARIND DRESSING, FISH CRACKLING \$17

GRILLED CAULIFLOWER, ROASTED PINE NUT, PARSLEY, ANCHOVY DRESSING \$15

SLOW COOKED PORK RIBS, GINGER, BLACK BEAN SAUCE, SPRING ONION,
TOASTED SESAME \$19

PEA AND HALOUMI FRITTERS, SKORDALIA, MINT, PICKLED CUCUMBER \$16

BAKED EGGPLANT, CUMIN, POMEGRANATE, CRUSHED CHICKPEAS, ROASTED CHILLI,
LEMON, CURRANTS \$16

WATERMELON, FETA AND MINT SALAD, ENDIVE, TOASTED HAZELNUTS,
DILL OIL \$15



the bigger stuff

FREE RANGE CHICKEN BREAST, SMOKED FETA, FARRO, OREGANO, GREEN OLIVES,
ROASTED RED ONION, YOGHURT, VERJUICE \$29

SLOW ROASTED PORK BELLY, GREEN CHILLI AND GALANGAL CURRY, STICKY RICE,
PINEAPPLE AND COCONUT SALAD \$30

PAN FRIED LOCAL TOMMY RUFF, SA SQUID, BROWN BUTTER, SAMPHIRE,
POTATO CROQUETTE, SHAVED FENNEL \$31

PERSIAN STUFFED ZUCCHINI, AROMATIC RICE, TOMATO, SUMMER SQUASH SALAD,
ROASTED ALMONDS \$26

RAJASTHANI CONFIT DUCK, MASALA ROASTED PUMPKIN, TOMATO KASUNDI,
SPINACH YOGHURT \$32

stay a while

RHUBARB AND BRIOCHE TRIFLE, GINGERBREAD, VANILLA CUSTARD \$15

DARK CHOCOLATE AND HAZELNUT SEMI FREDDO, FIG, MARSCAPONE,
BURNT HONEY \$15

CHEESES FROM CALENDAR CHEESE, NEW LOCAL CRACKERS, FIG AND NUT ROLL,
GREEN APPLE \$18