



get things started

CRUSTY SOURDOUGH BREAD	\$5	GRILLED EGGPLANT, CHILLI, CAPER DIP	\$5
MARINATED ASPARAGUS	\$5	NINO'S PROSCUITO	\$7
BURRATA, ROASTED CHILLI OIL	\$7	WARM LOCAL OLIVES	\$7
NEW LOCAL SHARE PLATE — A SELECTION OF THE ABOVE			\$26

the small stuff

CRISPY FRIED SCHOOL PRAWNS, CRUNCHY CHICKPEAS,
ZAATAR, LEMON YOGHURT \$15

SALT COD FRITTERS, HEIRLOOM TOMATO, BUFFALO CURD,
DILL, LEMON \$16

FRIED ZUCCHINI FLOWERS, GOATS CHEESE, PICKLED BEETROOT, ENDIVE,
CANDIED WALNUTS \$17

CRISPY SKINNED DUCK LEG, GREEN MANGO SOM TAM, SHALLOTS, CASHEWS,
HERBS, TOASTED RICE \$19

FARRO SALAD, RAINBOW CHARD, CELERY, GOLDEN RAISINS, TOASTED PISTACHIOS,
FETA, LEMON, MINT \$15

MISO DRESSED SALMON, CUCUMBER, TOASTED SESAME, WAKAME, FURIKAKE,
SALMON CRACKLING \$17

ROASTED LOCAL HERITAGE POTATO, GARLIC BUTTER, PARSLEY, CAPERS, LEMON \$13



the bigger stuff

PAN ROASTED FREE RANGE CHICKEN BREAST, PARMESAN POLENTA,
FENNEL, ORANGE, GREEN PEPPERCORN VINAIGRETTE \$29

COCONUT CRUSTED BEEF CHEEK, RENDANG SAUCE, CRISPY NOODLE SALAD,
SNAKE BEAN, EGG, PEANUT SAMBAL \$32

SLOW BAKED LAMB SHOULDER, WARM SKORDALIA, SMOKED TOMATO,
OLIVE TAPENADE, SPRING GREENS \$31

PANFRIED COORONG MULLET, ROASTED CAULIFLOWER, PEARL COUS COUS,
CHICKPEAS, ALMONDS, RAS EL HANOUT DRESSING \$32

ROASTED PERUVIAN SPICED SWEET POTATO, QUINOA, GRILLED CORN, LIME,
PEPITAS, ACTIVATED CHARCOAL YOGHURT \$26

stay a while

DARK CHOCOLATE MOUSSE, TANGERINE CAKE, ROASTED HAZELNUTS,
CAMPARI \$15

BAKED CUSTARD, CARAMELISED LOCAL HONEY, POACHED RHUBARB,
NUTTY FILO \$15

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