



get things started

CRUSTY SOURDOUGH BREAD	\$5	TZATZIKI	\$5
PINE NUT AND LEMON DOLMADES	\$7	GRILLED EGGPLANT	\$6
MARINATED FETA	\$7	WARM LOCAL OLIVES, LEMON, OREGANO	\$7
NEW LOCAL SHARE PLATE — A SELECTION OF THE ABOVE			\$26

the small stuff

KANGAROO PASTRAMI, PICKLED QUINCE, NEW LOCAL IIPA MUSTARD, RYE TOAST \$15

CRISPY SCHOOL PRAWNS, FRIED KALE, SEA SALT, OREGANO
SMOKED TOMATO SAUCE \$15

SLOW COOKED PORK RIBS, CHORIZO, TOMATO, CHILLI, CHICKPEAS \$18

ROAST AUTUMN VEGETABLES, BURNT BUTTER LABNEH, TOASTED CUMIN,
BULGHUR, HERBS \$16

SMOKED COORONG MULLOWAY CEVICHE, LIME, CORIANDER, CHILLI
SWEET POTATO, FISH CRACKLING \$17

CAULIFLOWER CHEESE FRITTERS, PICCALILLI \$16

WALDORF SALAD, CELERY, APPLE, GOLDEN RAISINS, CANDIED WALNUTS, COS \$15

CHARRED CABBAGE, NASHI PEAR, KIMCHI DRESSING, TOASTED SESAME \$15



the bigger stuff

FREE RANGE CHICKEN BREAST, SALT BAKED BEETROOT, CAVALO NERO,
BUFFALO CURD, HAZELNUT AND BASIL \$29

SLOW ROASTED PORK BELLY VINDALOO, GOAN SPICED POTATO,
CARROT, YOGHURT DRESSING \$30

BAKED LAMB SHOULDER, LOCAL BLUE LENTILS, PANCETTA, THYME,
CELERIAC REMOULADE \$30

PAN FRIED COORONG MULLET, MISO BROTH, LOCAL WAKAME,
MUSSELS, SOBA NOODLES, SHITAKE MUSHROOM \$32

ROASTED FIVE SPICED EGGPLANT SALAD, TOFU, SOY BEAN, WOMBOK,
SZECHUAN DRESSING, GARLIC CHIVES, CASHEWS \$26

stay a while

ROSE WATER PANNA COTTA, POMEGRANATE, PISTACHIO \$15

COFFEE PAVLOVA, MARSCAPONE, ESPRESSO ICECREAM, CHOCOLATE \$15

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