



two courses \$45 / three courses \$55 includes tea or coffee

to start

NEW LOCAL PLATE - CRUSTY SOURDOUGH BREAD, MARINATED FETA,
PINE NUT AND DOLMA, GRILLED EGGPLANT
WARM OLIVES, LEMON, OREGANO, TZATZIKI,

CAULIFLOWER CHEESE FRITTERS, PICCALILLI

main

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

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

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

stay a while

ROSE WATER PANNA COTTA, POMEGRANATE, PISTACHIO