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get things started

CRUSTY SOURDOUGH BREAD	\$5	HUMMUS, ROASTED PINE NUT, GARLIC OIL	\$5
CHARRED EGGPLANT, SALTED LEMON, CUMIN	\$6	LEBANESE PICKLES	\$5
GOATS CHEESE, ZAATAR, OLIVE OIL	\$7	WARM LOCAL OLIVES	\$7
NEW LOCAL SHARE PLATE — A SELECTION OF THE ABOVE			\$26

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the small stuff

CRISP FRIED WHITEBAIT, POTATO, CORNICHON, AIOLI  
FRIED CAPERS, DILL EMULSION \$15

SUMMER ZUCCHINI AND HALOUMI FRITTERS, GREEN PEA SAUCE,  
SPICED ONION PICKLE \$16

PAN FRIED CAVOLO NERO, CHICKPEAS, PECORINO CHEESE,  
LEMON PANGRITATA, ROASTED CHILLI OIL \$14

CONFIT DUCK, BLACK BARLEY SALAD, CHICORY, BLOOD PLUM,  
ROASTED ALMOND, SHERRY DRESSING \$19

TURKISH COUS COUS, ROASTED PARSNIPS, MINT,  
MUHAMMARA, PRESERVED LEMON DRESSING \$15

CHARCOAL GIN CURED SALMON, YELLOW BEETS,  
SALTED CUCUMBER, WATERCRESS, SALMON CRACKLING \$18

PAN FRIED LOCAL BROCC TOPS, BUFFALO MOZZARELLA, CAPERS, TOMATO,  
ANCHOVIES, PARSLEY \$15



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the bigger stuff

FREE RANGE JAMAICAN JERK CHICKEN, GRILLED CORN, BLACK BEANS,  
PINEAPPLE, GREEN CHILLI DRESSING \$29

SLOW COOKED MISO BEEF RIB, SOBA NOODLE SALAD, WAKAME, MIRIN DRESSING,  
GINGER, ROASTED SESAME, PICKLED CUCUMBER \$33

BAKED LAMB, POMEGRANATE, PERSIAN GRILLED EGGPLANT, TAHINI, KASHK,  
FRIED MINT, BARBERRY DRESSING \$31

PAN FRIED LOCAL TOMMY RUFF FILLETS, SNAPPER ARANCINI,  
TOMATO SUGO, ROASTED LEEKS, BASIL OIL \$32

ROASTED HEIRLOOM CARROTS, NORTH INDIAN RED LENTIL SALAD, GREEN BEANS,  
CURRY LEAVES, PICKLED ZUCCHINI, ROASTED PEANUTS, RAITA \$26

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stay a while

LEMON SEMIFREDDO, STRAWBERRY, LIMONCELLO, MARSCAPONE,  
HAZELNUT CRUMBLE \$15

COCONUT STICKY RICE, DARK CHOCOLATE, MANGO,  
ROASTED COCONUT \$15

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