

We take inspiration from our travels, the great food cultures of the world, lazy walks through markets, chance encounters with people, and the food they cook. We create our dishes from the streets we've travelled, from the home, to our eatery, using the best local and seasonal produce.

SMALLER

..... \$14

Crusty sourdough bread, Persian grilled eggplant and tomato dip, local olives with lemon, chilli

Roasted beetroot salad, dill yoghurt, nutty dukkah

Roasted cabbage, Persian spiced beef, tahini yoghurt, pistachio, barberry, mint

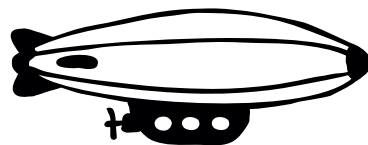
Crispy fried pontiac potatoes, anchovy mayonnaise, iceberg, pecorino, capers, cured egg yolk

Salt and pepper fried kingfish wings, rice noodles, pickled carrot, nuoc cham dressing, crisp shallots

Fried spinach and feta fritters, roasted eggplant, Bulgur, tomato, mint, salted lemon

CHEFS MENU

A selection of our favorite sharing dishes served over
4 courses
\$40 per person
Minimum 2 people
Please ask to see the menu



NEW.LOCAL
e a t e r y

STAY A WHILE

..... \$15

Sticky glazed whole mandarin and almond cake, vanilla cream

Baked vanilla custard, roasted apple
Kataifi pastry, apple caramel

BIGGER

..... \$15

Crispy Goan fried chicken burger, kachumber salad, curry dressing, spiced yoghurt, roasted peanuts, toasted sesame bun

New Local falafel, chilli baked pumpkin salad, herby leaves, pickled zucchini, feta, roasted almonds

Korean roasted pork rice bowl, soft egg, kimchi, wakame seaweed, soy beans, pickled carrot, toasted sesame

Tuscan vegetable ribollita, tomato, zucchini, broad beans, cavalo nero, chilli, pecorino cheese, garlic sourdough toast

..... \$25

Valencian marmalade baked free range chicken, saffron potato stew, green olives, beans, toasted pine nuts

Coorong mullet, South Indian yoghurt masala, warm salad of roasted broccoli, chana dal, tomato, green chilli, Bhujia

Szechuan roasted Barossa Valley pork belly, Hong Kong pepper sauce, steamed rice, sesame red cabbage slaw, roasted cashews