

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

..... \$15

Crusty sourdough bread, hummus with candied walnuts and fried onions, local olives with toasted cumin, chilli

Cuban baked sweet potato, Mojo sauce, grilled corn, black beans, red radish, crème fraiche

Roasted spring carrots, wasabi butter, furikake, soy, puffed rice

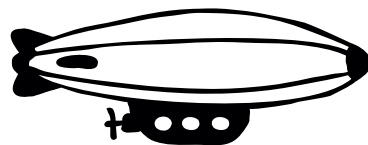
Crispy fried garlic potatoes, heirloom tomato salad, olive tapenade, basil pesto, toasted pine nuts

Ocean trout crudo, Indonesian sambal matah, lemongrass, chilli, kaffir lime, cucumber, coconut +\$3

Smoked cheddar and jalapeno fritters, avocado aioli, green tomato, tomatillo lime dressing

CHEFS MENU

A selection of our favorite sharing dishes served over
4 courses
\$45 per person
Minimum 2 people
Please ask to see the menu



NEW LOCAL
e a t e r y

STAY A WHILE

..... \$15

Coconut lemongrass panna cotta, pineapple, lychee, crispy coconut

Dark chocolate miso semifreddo, white chocolate crumb, nashi pear, sesame snap

BIGGER

..... \$17
(\$15 for lunch between 12pm-2:30pm)

Indonesian fried chicken burger, satay sauce, crispy egg noodle salad, roasted peanuts, cucumber, spring onions, chilli, sesame bun

New local herby falafel, middle eastern chopped salad, sumac dressing, baba ganoush, roasted chilli oil, warm pita bread

Rigatoni pasta, slow cooked pork, fennel and chilli, olive oil, garlic, cavolo nero, lemon, pecorino cheese

Pan fried Coorong mullet and kipfler potato salad, roasted broccoli, egg, capers, olives, radicchio, parsley, garlic aioli

..... \$26

Roasted free range chicken breast, sage, buffalo curd, farro, pickled zucchini, smoked tomato, fennel

Israeli baked fish kofta, kipfler potato, broad beans, yoghurt, tahini, lemon, toasted almonds

Slow cooked lamb shoulder, brussel sprouts, bacon, green pea sauce, pickled red onion, pea, mint +\$3

Crispy fried eggplant, chilli caramel, silken tofu, daikon, soy beans, wakame, miso dressing