

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, white bean, olive oil and roasted garlic dip, local olives with preserved lemon and orange

Salt baked beetroot, buffalo mozzarella, rye croutons, toasted hazelnuts, mint, gremolata

Pan fried broc tops, Woodside goats curd, fennel, roasted almond dukkah

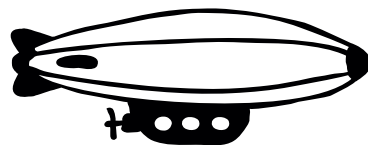
Crispy fried garlic potatoes, tahini dressing, roasted sesame, herbs, Lebanese pickles

South Indian ocean trout crudo, shaved cauliflower, spiced lemon dressing, bhujia + \$4

Cheesy salt cod fritters, gazpacho sauce, herbs, Lemon, Spanish bean salad

CHEFS MENU

A selection of our favorite sharing dishes served over
4 courses
\$47 per person
Minimum 2 people
Please ask to see the menu



NEW LOCAL
e a t e r y

STAY A WHILE

..... \$15

Dark chocolate and orange mousse, chocolate ginger biscuit crumble, orange, crème fraiche

Carrot cake, crispy lemon meringue, candied walnuts, carrot jam, yoghurt

BIGGER

..... \$17

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

Singapore fried chicken burger, crispy egg noodle salad, cucumber, spring onions, curry mayonnaise, toasted sesame bun

Panko crusted fish cake, green pea puree, watercress, parsley, pickled red onion, capers, cornichons

Slow roasted lamb and spiced chickpea bruschetta, grilled eggplant, hummus, pomegranate, herby leaves

Chill roasted pumpkin salad, pearl cous cous, bulgur, feta, mint, roasted almonds, flatbread crisps, yoghurt

..... \$26

Sri Lankan free range chicken salad, crispy vegetables, pineapple, coconut sambal, roasted peanuts, coriander lime dressing

Pan fried Coorong mullet, heirloom tomato salad, grilled haloumi, puy lentils, basil, toasted pepitas, pink peppercorn dressing,

Slow cooked beef cheek, Bangladeshi curry sauce, steamed rice, cucumber salad, green chilli, lemon + \$5

Baked eggplant and ricotta, rich tomato sugo, oregano, pangritata, radicchio, aged ricotta