

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, Tuscan grilled eggplant, tomato, caper dip, local olives with wild oregano, garlic and lemon

Jacket roasted sweet potato, grilled corn salsa, chipotle chilli, lime, green goddess dressing, tortilla crisps

Roasted cauliflower salad, sumac, farro, pistachio, currants, feta, red grape, lemon, mint

Crispy fried whitebait, potato, pickled pearl onions, lemon aioli, fennel, chives, cured egg yolk

Salmon kibbeh, fresh chopped salmon, bulgur, parsley, lemon, tahini yoghurt, pomegranate, crisp mountain bread + \$3

Pork and prawn dumplings, miso butter, bean curd, pickled diakon, roasted nori, sesame + \$3

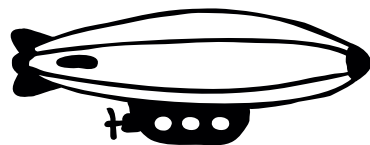
## CHEFS MENU

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

Baked tiramisu custard, espresso Marsala sauce, mascarpone, chocolate savoiardi

Lemon baba, limoncello curd, vanilla poached peach, toasted almonds

## BIGGER

..... \$18

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

Crispy fried Coorong mullet burger, iceberg lettuce, Capers, parsley, gherkins, tartare sauce, sesame bun

Korean rice bowl, slow roasted pork belly, wakame, Kimchi, marinated beansprouts, soy beans, Spring onion dressing, red dragon sauce

Grilled lemongrass chicken, rice noodle salad, Cucumber, pickled carrot, nouc cham dressing, Mint, crispy shallots, roasted peanuts

Garlic sourdough bruschetta, heirloom tomato, Baked ricotta, basil, rocket pesto, herby leaves, shaved parmesan

..... \$26

Spiced duck dosa, pumpkin chana dahl, crispy vegetable salad, masala yoghurt dressing

Saffron baked Coorong mullet, persian cucumber salad, roasted walnuts, broad beans, pearl cous cous, labneh, zhoug dressing

Slow roasted lamb shoulder, pinenut crust, rainbow chard, smokey tomato sugo + \$5

Indonesian Lontong vegetable curry, rice cake, spicy fried tofu, snake beans, potato fritters, egg, toasted coconut