

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

..... \$16

Crusty sourdough bread, roasted garlic hummus, grilled peppers, toasted almond, warm local olives with toasted cumin and chilli

Cauliflower and smoked cheddar fritters, red chili jam, apple, celery, walnut

Roasted baby brussel sprouts, ricotta, green olive, salsa verde, aged ricotta, toasted almonds

Crispy fried Bombay spiced potatoes, tomato, paneer, mango lime chutney, yoghurt, mustard seed dressing

Grilled SA calamari, tarama skordalia, pickled zucchini, watercress, salt and vinegar fish crackling + \$3

Duck and shallot pancake, pickled cucumber, grilled spring onion dressing , toasted sesame + \$3

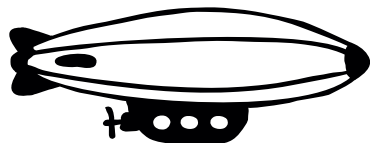
## CHEFS MENU

A selection of our favorite sharing dishes served over 4 courses

\$55 per person

Minimum 2 people

Please ask to see the menu



NEW LOCAL  
e a t e r y



## STAY A WHILE

..... \$15

Sticky date and banana pudding, salted caramel sauce, whipped yoghurt, walnut crumble

Coconut and yuzu panna cotta, pineapple, caramelised white chocolate, popcorn, coconut

## BIGGER

..... \$19

(\$16 for lunch between 12pm-2:30pm)

Crispy Yucatan spiced Coorong mullet burger, green tomato salsa, jalapenos, lettuce, red onion, avocado aioli, corn chips, toasted bun

Pulled pork belly, potato and black pudding croquettes, fennel salad, pear, parsley, roasted hazelnuts, verjuice and seeded mustard dressing

Turkish roasted vegetables, warm spiced cous cous salad, preserved lemon yoghurt, mixed pickles, soft pita

Aromatic Thai green chicken curry, kaffir lime, green chilli, galangal, free range chicken, greens, coriander, steamed jasmine rice

..... \$28

Pan fried Coorong mullet, garlic buttered spaetzle, sour cream, smoked tomato tapenade, fried capers, balsamic pickled onion, parsley

Coconut crusted chicken breast, rice noodles, green papaya som tum salad, roasted peanuts, snake beans, cherry tomatoes, lime, chilli

Slow cooked Indonesian beef cheek, lemongrass, red cabbage slaw, steamed rice, cassava cracker +\$5

Mushroom dumplings, miso broth, udon noodles, wakame, silken tofu, shiitaki mushroom