

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 red pepper and walnut muhammara dip, caramelised sweet onions, warm local olives with toasted cumin and chilli

Spinach and feta fritters, salted cucumber, baked ricotta, green olives, oregano, yoghurt

Baked beetroot, dill crème fraiche, sesame rye crumbs, witlof, radish, caper persillade

Garlic paratha, charred broccoli kachumber salad, crisp potato, green beans, tomato, curry leaves, coriander relish

Vietnamese king fish crudo, coconut, kaffir lime, toasted puffed rice, coriander oil + \$5

Pan fried potato gnocchi, black garlic butter, asparagus, green pea, basil pesto, pecorino

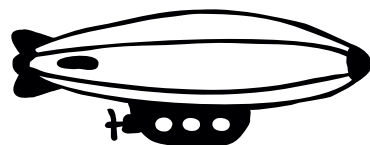
CHEFS MENU

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

Hazelnut parfait, chocolate wafer, roasted hazelnuts, chocolate caramel

Indonesian sticky rice, gula melaka caramel, coconut, mango sorbet

BIGGER

..... \$19

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

Salt and pepper fried tofu burger, Hong Kong red cabbage slaw, spring onion, beansprouts, toasted sesame, fermented chilli, toasted bun

Slow cooked pork belly ragu, tomato, toasted fennel and chilli, tossed through linguine pasta, parsley, pecorino cheese

Pad Kra Pao, spicy minced chicken and Thai basil stir fried with ginger and chilli, green beans, fried egg, steamed jasmine rice

Argentinian warm spring vegetable salad, new potatoes, peas, spinach, asparagus, broad beans, oven roasted tomato, chimichurri dressing

..... \$28

Miso roasted ocean trout fillet, sesame rice cake, broc tops, toasted nori, soy beans, pickled ginger, wasabi mayonnaise

Pan fried rosemary and lemon chicken breast, puy lentils, tzatziki, roasted cherry tomatoes, baby capers, kalamata olive tapenade

Slow cooked Kashmiri lamb shoulder, rogan josh sauce, curried pomme puree, tomato, spiced onion and lentil salsa +\$5

Saffron roasted cauliflower, persian baked rice, spiced yoghurt, zhoug dressing, toasted almonds