

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

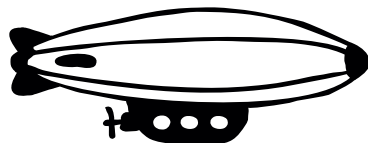
CHEFS MENU

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)

Crispy fried eggplant burger, toasted cumin, hummus, chopped tabouli, lemon, sumac yoghurt, warm sesame bun

New Local's Korean rice bowl, caramelised pork belly, kimchi, pickled carrot, wakame seaweed, soy beans, soft egg, red dragon sauce

Indonesian Gado Gado salad, fried tofu, potato, green beans, tomato, egg, spicy peanut dressing, lime,

Aromatic Thai red chicken curry, lemongrass, kaffir lime, coconut milk, free range chicken, red chilli, steamed jasmine rice, coriander

..... \$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