

We take inspiration from our travels, 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, the food we love, from our home, to our eatery, using the best local and seasonal produce.

## SMALLER

..... \$16

**Crusty sourdough bread, local goats curd, smoked tomatoes, crispy shallots, fried sage, warm local olives with toasted cumin and chilli**

**Smoked mozzarella soufflé, pesto sauce, green peas, toasted almonds**

**Crispy fried potatoes, green peppercorn tartare, sweet pickled onions, capers, cabbage, cured egg yolk**

**Slow roasted pork belly, crackling, XO sauce, snake beans, toasted sesame**

**South Indian cured ocean trout, coconut, pani puri, potato, tamarind chutney, boondi, coriander + \$5**

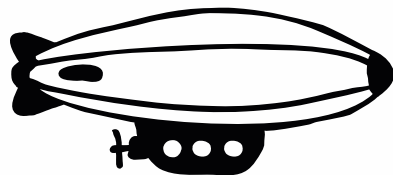
## CHEFS MENU

**A selection of our favourite 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

**Dark chocolate fondant pudding, biscoff ice cream, coffee caramel**

**Vanilla panna cotta, pomegranate, rose, nutty baklava**

## BIGGER

..... \$20

**(\$18 for lunch between 12pm-2:30pm)**

**Korean rice bowl, slow roasted pork, kimchi, red dragon sauce, pickled carrot, wakame, soft egg**

**Chermoula baked Coorong mullet, roasted carrot, pearl cous cous, preserved lemon, toasted almonds, spiced yoghurt**

**Southern fried free range chicken burger, Louisiana hot sauce, cabbage slaw, aioli, toasted sesame bun**

**New Local's roasted field mushroom carbonara, rigatoni pasta, egg, parmesan, parsley, cracked pepper**

..... \$28

**Baked free range chicken, butter puff, red wine mushrooms, roasted carrot puree, watercress, black garlic dressing**

**Slow cooked duck massaman curry, coconut, cardamom, kaffir lime, potato, jasmine rice, pineapple salad, toasted cashews +\$5**

**Roasted jerusalem artichoke, warm farro salad, feta, rainbow spinach, toasted walnuts, salted lemon, mint, sumac dressing**