

TO START

..... \$16

**Crusty sourdough bread, dip and olives -
Pumpkin skordalia dip, local spiced olives with lemon
and thyme**

SMALLER

..... \$18

**Roasted beetroot, burrata cheese, rosemary chilli
honey, baby beet salad, toasted hazelnuts, mint**

**Crispy fried potatoes, labneh, roasted cherry tomatoes,
red onions, sherry vinegar, nutty dukkah**

**Ocean trout crudo + \$5
sesame cracker, green papaya, lime, shrimp shallot
sambal, chilli cashew**

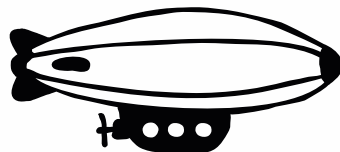
**Scamorza cheese fritters, heirloom tomato, smoked
tomato dressing, saffron pickled cucumbers**

**Slow cooked Moroccan lamb ribs + \$5
blood orange marmalade, spiced chick peas, feta,
burnt butter yoghurt, toasted almonds**

CHEFS MENU

**A selection of our favourite sharing dishes served over
4 courses
\$59 per person
Minimum 2 people
Please ask to see the menu**

**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.**



NEW.LOCAL
e a t e r y

STAY A WHILE

..... \$16

**Tiramisu cheesecake, mascarpone,
white chocolate, espresso caramel,
chocolate savoiardi**

**Coconut sago, mango, roasted
coconut, puffed green rice,
mango sorbet**

LARGER

..... \$26

**Cumin roasted cauliflower, bulgar salad,
mint, radicchio, celery, feta, toasted walnuts,
pink grapefruit dressing**

**Gujarati fish curry with fresh tomato, ginger,
green chilli, Coorong mullet, baked pilau rice,
cucumber raita**

MAIN

..... \$32

**Pan roasted free range chicken, lemon thyme, orzo,
green olives, toasted pine nuts, fennel, black garlic
dressing, basil aioli**

**Slow roasted pork belly + \$3
Hong Kong pepper sauce, steamed jasmine rice,
snow pea salad, toasted sesame, crackling crumble**

**Tandoori baked cauliflower, apple and kohlrabi salad,
yellow split pea, green chilli, roasted peanuts,
currants, mint, coriander, yoghurt sauce**