

TO START

..... \$16

Crusty sourdough bread, dip and olives - Whipped yellow pea dip, baby capers, sumac, pickled onions, parsley, local spiced olives with lemon and thyme

SMALLER

..... \$19

Haloumi and dill beignets, grilled zucchini salad, tomatoes, toasted almonds, pickled garlic, lemon thyme dressing

Crispy fried potatoes, green pea sauce, baby cos, flat beans, dijon dressing, cured yolk

**Cured salmon, preserved lemon + \$5
toasted bulgar, parsley oil, pickled shallot,
tomato, black pepper labneh, tahini cracker**

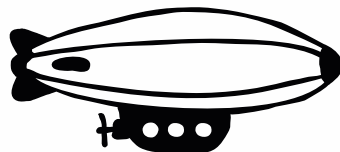
**Keralan masala roasted eggplant, toasted cashews,
fresh coconut salad, cucumber, green chilli, boondi,
pickled lime yoghurt, paneer cheese**

**Spanish duck meatballs + \$5
Herby bomba rice, confit garlic, lettuce basil, manchego
cheese**

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

**Peach and vanilla semi freddo,
fresh peach, buckwheat and
almond granola, raspberry sauce**

**Dark chocolate and orange creme
caramel, chocolate ganache,
gingerbread crumble**

LARGER

..... \$28

**Mexican crispy fried chicken burger,
smokey chipotle chilli sauce, grilled capsicum,
corn chips, jalapeno, avocado aioli, toasted bun**

**Dark and sticky pork belly rice bowl,
kimchi, wakame, soy beans, pickled carrot,
miso sauce, spring onions, toasted sesame**

**Garlic roasted field mushroom, thyme, crispy fried
smoked mozzarella polenta, rocket and basil salad,
toasted pepita, parmesan, balsamic onions**

MAIN

..... \$34

**Pan fried free range chicken breast,
hot and sour caramel, Vietnamese green mango salad,
toasted coconut, chilli, broken rice, roasted peanuts,
coconut shrimp sambal**

**Slow roasted lamb shoulder, + \$5
pistachio, feta and oregano dolmade,
smoked tomato red wine sauce, fennel, parsley**

**Lebanese heirloom roasted carrot fattoush,
garden tomato, celery, carrot hummus, pita crisps,
honey glazed walnuts, mint and orange dressing**