

TO START

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Crusty sourdough bread, dip and olives - Musabaha, a herby chickpea dip, with yoghurt, parsley, garlic and chilli, local spiced olives with lemon and thyme

SMALLER

Goats cheese soufflé, spiced walnut and honey, red love apple, watercress, muscatels \$19

Crispy fried potato chips, togarashi, wakame mayonnaise, pickled daikon, spring onion, toasted nori \$19

Thai salmon crudo, lemongrass chilli jam, cucumber, kaffir lime dressing, toasted candlenut, egg, sweet crispy shrimp \$24

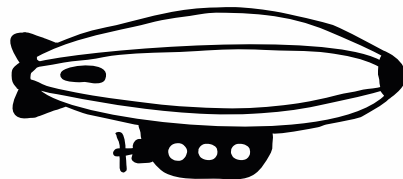
Roasted cauliflower salad, feta, sumac, farro, red grapes, celery, toasted pistachio, salted lemon \$19

Spanish crab arancini, saffron paella rice balls stuffed with Spencer gulf crab, grilled piquillo pepper sauce \$24

CHEFS MENU

A selection of our favourite sharing dishes
served over 4 courses
\$65 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

LARGER

Vietnamese rice noodle bowl, grilled pork meatballs, crispy vegetable salad, nouc cham dressing, roasted peanuts\$28

Baked Moroccan chicken, tomato, cumin, lime and ginger, spinach, toasted almonds, spiced yoghurt, warm cous cous\$28

MAIN

Pan fried Adelaide hills lamb rump, tamarind glaze, Bengali eggplant masala, green beans, yoghurt sauce, sweet pickled onion, mint \$39

Slow roasted duck, Persian pressed potato bake, labneh, pomegranate, citrus salad, endive, smokey roasted almonds \$35

Pan fried gnocchi, roast garlic and porcini butter, chestnut mushrooms, peas, broad bean pesto, basil, provolone cheese \$34

STAY A WHILE

Poached pear and vanilla frangipane tart, roasted almond ice cream \$16

Sticky date pudding, salted caramel sauce, biscoff and walnut crumble, double cream \$16