TO START

Crusty sourdough bread, dip and olives - Roasted capsicum and smokey eggplant dip, olive oil, lemon, local spiced olives with garlic and paprika

SMALLER

Fried quattro formaggi fritters, roasted beetroot, honey, mustard and dill dressing \$19

Roasted eggplant, Persian feta, preserved lemon, black olive, herby crust, green yoghurt \$19

Thai roast pork belly, pineapple chilli jam,papaya, fresh coconut, lime, puffed rice,Nam jim dressing\$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.





Ice cream sandwich, honeycomb semifreddo, dark chocolate snap, chocolate caramel \$16

Basque cheesecake,			
biscuit crumb, blood orange salad,			
citrus syrup	\$16		

LARGER

Slow roasted free range harissa chicken, warm cous cous, olives, parsley, preserved lemon, Moroccan tomato chutney, toasted walnuts, yoghurt\$28

MAIN

Slow cooked beef cheek Katsu, miso BBQ sauce, cabbage slaw, steamed rice, Japanese pickles \$39

Pan fried free range chicken bravas, white beans with spicy sausage, garlic and tomato, shaved fennel, lemon, parsley\$35

Coconut and green chilli roasted cauliflower,	
Sri Lankan red lentil dal, cucumber salad,	
spiced peanuts	\$34