

TO START

..... \$16
Crusty sourdough bread, Persian eggplant dip,
caramelised onion and walnut jam,
warm local olives with garlic and sumac

SMALLER

Porcini mushroom and mozzarella soufflé,
asparagus, toasted almond, watercress,
pecorino cheese \$20

Crispy fried sea salt potatoes, tomato oregano sauce,
roast garlic and parmesan aioli, kalamata olives,
parmesan cheese, pepperoni crisps \$19

Cured salmon with smokey unagi glaze, nashi pear,
daikon, roasted sesame sauce,
sweet pickled ginger \$24

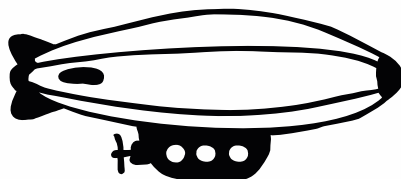
Pan fried broc tops, baked paneer cheese,
masala butter, cherry tomato salad, shallots,
roasted cashew bhujia \$19

Jamaican jerk slow cooked pork ribs, pineapple,
pickled chilli, spring onions, yellow pepper jam,
creme fraiche \$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

STAY A WHILE

Caramelised pineapple and coconut
upside down cake, coconut ice
cream, spiced rum syrup\$16

Lemon panna cotta, blueberry,
white chocolate and hazelnut
crumble\$16

LARGER

New Locals spicy pork ramen, roasted pork belly,
noodles, shiitake mushrooms, chilli and shallot oil,
sesame, chives, toasted nori \$28

Roasted carrots with toasted cumin and chilli,
Herby bulgar salad, radicchio, toasted walnuts,
spiced honey yogurt \$28

MAIN

Slow baked lamb shoulder, béchamel crust
roasted eggplant and tomato sugo,
green bean salad, cucumber and mint \$39

Dark soy glazed free range chicken maryland,
Japanese rice, shiitake mushroom,
miso sweetcorn \$35

Sesame crusted fried Lebanese zucchini salad, feta,
rainbow spinach, heirloom tomato, smokey almonds,
radicchio, herbs, saffron yogurt \$34