

TO START

..... \$16

Crusty sourdough bread, artichoke and spinach dip, pickled chilli and feta crumble, warm local olives with garlic and sumac

SMALLER

Cheesy salt cod fritters, heirloom tomato salad, preserved lemon, green olives, taramasalata \$20

Crispy fried handcut potato wedges, Cajun spicy tartare sauce, cornichons, rocket, cured egg \$19

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

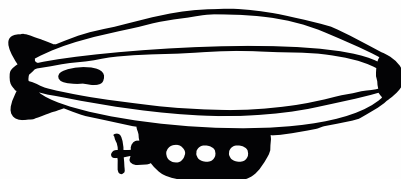
Salt baked beetroot, roast hazelnut and orange pesto, pickled red onion, dill, baby beet salad \$19

Slow cooked Szechuan pepper glazed lamb ribs, puffed wild rice, spring onion and crispy shallots .. \$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

Banana and macadamia nut soufflé, cinnamon ice cream, white chocolate caramel sauce \$17

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

LARGER

Slow cooked lamb and potato Bhuna masala, tomato, ginger and fenugreek sauce, Baked rice, yoghurt and coriander \$28

Dark and sticky honey soy roasted eggplant, soba noodle salad, pickled carrot, wakame seaweed, spring onion, soft egg \$28

MAIN

Slow roasted lamb shoulder, woodside goats curd, white bean salad, dill pickled cucumber, smoked tomato, herb dressing \$39

Baked lemongrass chicken, Malaysian coconut and sweet potato curry, cabbage slaw, sambal dressing, roasted peanuts \$35

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