

## Our menu is designed to take you around the world - best experienced when you try more than just one dish. Please ask our friendly staff for recommendations.

wood-fired chilli salted calamari | roasted garlic aioli | chilli jam df/gf 19 wood-fired king prawns (skewered) | garlic & paprika chips df/gf 23 chargrilled chicken satay  $\mathbf{j}$  sambal olek | sticky rice bundle df/gf 18 Xiao long bao (steamed vegetable dumpling) | ginger vinegar sauce df/v/vf 17 bao bun | hermit crab | sriracha mayonnaise | Asian slaw df 18 barbecued vine wrapped sardines | parsley | garlic | feta | lemon gf 19 churrasco dry aged rump cap (sliced) | garlic herb rub | smokey tomato pepper salsa | creamy aji verde sauce 27 pumpkin caprese salad | smoked mozzarella | cherry tomatoes | basil | balsamic v/\* 16 red beets | garlic & red vinegar marinated | spinach | feta | pine nut salad v/\* 15 Israeli spiced lamb | hummus | flat bread | pomegranate salsa df 24 Korean sticky chicken j j | wood fired | kimchi | garlic & chilli fried noodles df 25 seared salmon | seared scallop | corn puree | herb crumbs | salmon pearls 23 saffron fried cauliflower | beetroot hummus | red rice pilaf | eggplant puree | pomegranate salsa gf/df/v/vf 21 Tajima wagyu tenderloin +7 (med. rare) (sliced) | duck pate | wild mushroom compote | herb crumbs | pastry disc | lemon & thyme jus 33 salt n pepper tofu | sriracha mayonnaise | som tom pak df/gf/v/\* 17 pad thai 🌶 | prawn | chicken | noodles | sprout | tofu | peanut df/gf 23 lamb shank pie | thyme jus | pea puree df 19 pappardelle | chorizo | white anchovies | green olive | garlic | semi-dried tomato | evo | pecorino 23 laksa 🬶 🌶 | noodles | puffed bean curd | broccolini | bok choy | sprouts | carrot | peppers | fried onion | chilli | cashew nuts df/gf/v/vf 19 Moroccan braised beef short rib | garlic mash | fig jam gf 25 peking duck | pancake | hoisin sauce | cucumber | shallots | carrot 21

## Ends

blackberry chocolate mousse | chocolate fudge tart | chocolate fudge ice cream | mascarpone cream 14

coconut tapioca pudding | raspberry sorbet | almond meringue drops | apple curd gf/df/v/\* 14

coffee glace | espresso | pistachio filo wafer 14

churros | dulce de leche | mango puree 14

filo cigar of poached pear & brie | rosemary & courgette seven seeded shard | raw honey 16

peach melba crumble | raspberries | pavlova ice cream 16

df = dairy free | gf = gluten free | v = vegetarian | vf = vegan friendly | \* = vegan upon request

Brends

Sides

organic sourdough cob | balsamic & olive oil | cultured butter v/\* 9 caramelized garlic bread | garlic butter v 8

> fat chips | roasted garlic aioli df/gf/v/\* 9 house mixed leaves | lemon oil df/gf/v/vf 7 farmhouse mash gf/v7

stir-fried broccolini | green beans | spicy seeds df/gf/v/vf 9 bok choy | wild mushroom | garlic | oyster sauce df 9 fried cauliflower | puffed black rice | feta crumb gf/v/\* 9

Boards

**Butchers board 57** 

churrasco dry aged rump cap (sliced) | Korean sticky chicken | chicken satay | chorizo mince | grilled peppers & onions | smokey tomato pepper salsa | creamy aji verde sauce gf

## Wood-fired seafood board 67

king prawn | swordfish | blue swimmer crab | calamari | bug | garlic herb crust oysters | smokey tomato pepper salsa creamy aji verde sauce