

DINNER MENU

FEED ME 49/69
Chefs selection
(min 2 people)

Starters

HOUSE MARINATED OLIVES (V, VG, GF) 5

ZAATAR ROASTED FLATBREAD 10
W/ sumac and olive oil (V, VG)

CHARCUTERIE 25
Wood roasted babe ganoush,
sliced charcuterie, house made pickles,
served with roasted flatbread (GFA)

CRISPY FRIED CAULIFLOWER BITES 16
W/ yoghurt kadni (V)

KINGFISH SASHIMI 22
Green chilli nam jim, finger lime,
radish (GF)

PRAWN TOAST 16
Fermented chilli, Sesame

KOREAN FRIED CHICKEN 18
W/ Gochugang, peanuts, green papaya
and spout salad, kimchi mayo (GF)

BURRATA 24
Heirloom tomatoes, 36 degree cold
pressed olive oil, basil, sourdough
crisps (V, GFA)

TEMPURA FRIED SOFT SHELL CRAB BUNS 22
Seven pepper and lime aioli, coriander,
avocado and crunchy slaw

Mains

TANDOORI ROASTED CAULIFLOWER 24
Turmeric yoghurt, pickled onion,
herb salad (V, GF)

BEEF BURGER 19
Burger sauce, cheese, house pickles,
lettuce & chips (GFA)

HOUSEMADE GNOCCHI 26
Beef ragu, basil & shaved parmesan

CHORIZO STUFFED SQUID 28
Caponata, chilli and lime romesco

BLUE SWIMMER CRAB SPAGHETTI 29
Chilli, wood roasted cherry tomatoes
& basil

MIDDLE EASTERN BONELESS CHICKEN 28
Pearl cous cous, lemon, mixed herbs,
coriander yoghurt (GFA)

SPICED TUNA 32
Braised lentils, pancetta, broadbeans,
bitter leaves, gremolata (GF)

12HR SLOW COOKED LAMB SHOULDER 34
Tatziki, tomato& cucumber tabouli
& flatbread

TWICE COOKED STICKY PORK BELLY 28
Watermelon, feta, mint & shaved fennel
salad (GF)

35OG RIB ON THE BONE 39
King brown mushrooms, charred broccolini,
confit garlic, gremolata (GF)

Wood Oven Pizza 12"

MARGHERITA 22
San Marzano tomato, fior di latte, basil (V)

SOPRESSA 24
Ricotta, sage, chilli oil

PULLED LAMB SHOULDER 25
Coriander yoghurt, roasted tomato & sumac

BURRATA 26
Fresh & roasted heirloom tomatoes,
San Marzano sauce, basil (V)

MUSHROOM AND TRUFFLE 24
Trio of mushrooms, truffle crème fraiche,
truffle honey

CAPPA 26
Capocollo, pecorino, rocket

GF PIZZA BASE + 5

VEGAN CHEESE + 3

Sides

CHIPS 10

**HONEY ROASTED CARROTS,
SPICED LABNE, PUFFED GRAINS** (GF) 8

**ASIAN SLAW WITH SESAME
& CORIANDER** (GF, V, VG) 7

**MIXED LEAF SALAD CUCUMBER
& HERB DRESSING** (GF, V, VG) 7

**BITTER LEAVES WITH PICKLED PEAR
AND AGED BALSAMIC** 8

Sweeter Side

Please ask our wait staff for dessert options

Gelato

ARTISAN GELATO 6/8
Select from the Pozzetti

** Please ask us about our kids menu*

(GF) gluten free (V) vegetarian (VG) vegan
GFA + \$2.50

*We take your allergy & dietary requirements
very seriously. Please advise at the time of
booking & we will do our best to
accommodate you.*