

TO START

Bread and Dips (V)	14
turkish bread house fennel lavosh hummus basil pesto	
King Tiger Prawns (GF)	17
garlic butter pickle herb salad	
Caramelized Beetroot Tarter (V)	16
pickled shallots persian feta beet tapioca cracker	
Hoisin Garlic Chicken Wings	17
furikake hot mustard siracha mayo	
Crispy Calamari	18
garlic pepper curry leaf almond squid ink aioli	
Twice Cooked Pork Belly	19
granny smith apple kimchi palm sugar caramel	

IN THE MIDDLE

Smoked Free Range Chicken Supreme (GF)	30
braised carrots fondant potato pepper jus	
Rib Eye in Bone 250g (GF/DF)	42
caramelized beetroot charred baby onion portobello mushroom jus	
Market Fish of the Day (GF)	34
battered vegetables parmesan crumble saffron cream	
Seafood Tagliolini	32
seafood prawn bisque vine tomato basil	
Oozy Courgette Risotto (GF/V)	27
baby zucchini broad beans grana padano basil oil	
House Seasoned Burger	29
grilled beef OR herb chicken sesame brioche roll portobello mushroom cheddar lettuce onion relish shoestring fries truffle mayo	

SIDES

Roasted Baby Vegetables	11
puffed quinoa curry leaf brown butter	
Israeli Style Corn (GF)	11
cayenne pepper mayo za'atar feta lime	
Roasted Broccolini (GF)	11
caper butter parmesan	
Baby Cos Leaf (GF/DF)	11
hazelnut lime	
Rustic Shoestring Fries	9
garlic herb seasoning truffle aioli	

AT THE END

Berry Bang (GF)	16
compressed strawberry mascarpone berry meringue	
Milk Chocolate Parfait	16
chocolate ganache lime white chocolate crumbs tuile	
House Carrot Walnut Cake	16
kaffir lime mascarpone carrot jam caramel carrot chips	
Shared Cheese Platter	25
seasonal fruit nuts quiche paste lavosh cracker	

