

CHARCUTERIE + RAW BAR

GREENWELL POINT OYSTERS NATURAL (MINIMUM OF 3)	\$4.50 EACH
GREENWELL POINT OYSTERS W/ LYCHEE, CUCUMBER GRANITA, MINT (MINIMUM OF 3)	\$5.50 EACH
SALMON TARTAR W/ PICKLED GINGER, RADISH, SESAME DRESSING	\$22
SMOKED ALMONDS + OLIVES W/ ROSEMARY SALT	\$9
CHARCUTERIE FOR 2 COLD CUTS, LOCALLY SOURCED CHEESES, OLIVES, PICKLES, QUINCE PASTE & ASSORTED CRACKERS	\$28

SMALL PLATES

HERBED FOCACCIA W/ WHIPPED CONFIT GARLIC BUTTER + THYME	\$14
LAMB SHISH W/ POMERGRANATE GLAZE, PISTACHIOS	\$20
SANDBAR PRAWN COCKTAIL W/ CHILLED CUCUMBER + RED VEIN SORREL	\$22
ZUCCHINI FLOWERS W/ RICOTTA & SWEET POTATO, BBQ OIL	\$20
ROASTED SCALLOPS W/ VERJUICE, PRESERVED LEMON & SEAWEEED GRATIN	\$22

PIZZA

MARGHERITA FRESH CHERRY TOMATO, BABY BOCCONCINI, BASIL	\$18
ROAST PUMPKIN BABY BEETS, GOATS CHEESE, ROCKET	\$20
SPICED LAMB FETA, RED ONION, ZA'ATAR, BBQ OIL	\$22
KING PRAWN W/ FRESH CHILLI + SHALLOTS	\$23

KIDS 12 & UNDER

MARGHERITA PIZZA	\$12
FRESH PASTA W/ NAPOLI SAUCE, PARMESAN	\$12
BEEF RIB BURGER W/ FRIES	\$12
GRILLED FISH + CHIPS	\$12

MAIN

SALTED LAMB BACKSTRAP W/ SPICED CARROTS, FLORETTO, HONEY GLAZE	\$38
PHUKKA CRUSTED MARKET FISH W/ ROAST BABY BEETROOT, PINENUT & ECSCALLOT SALAD, GOATS CHEESE DRESSING	\$36
BEER BRAISED BEEF SHORT RIB W/ POTATO MASH, GREENS, ROASTED ONION	\$38
FRESH PAPPARDELLE PASTA TOSSED W/ PRAWNS, CHORIZO, ADJIKA & ROCKET, TOPPED WITH PERSIAN FETA	\$32
DENGAKU EGGPLANT W/ WILTED BOK CHOY, TOASTED SESAME SEEDS, FRIED ENOKI, SHALLOTS & LIME	\$30

'SUNDAY ROAST' RUBBED CHICKEN LEG, HASSELBACK POTATO, PUMPKIN, SNAP PEAS, STUFFING & JUS	\$36
--	------

SIDES

FAT CHIPS W/ CONFIT GARLIC AIOLI	\$12
SEASONAL GREENS W/ FRIED GARLIC	\$12
GREEN SALAD	\$12