

BREADS TO SHARE

Za'atar pita bread, marinated Sicilian olives, /12 v df

Trio of dips: Baba ghanoush, hummus, whipped feta, za'atar pita bread, olives /19 v

Focaccia, extra virgin olive oil, balsamic /9 v df

TAPAS

Fresh Sydney Rock oyster, red wine mignonette gf df /5 ea /28 six /47 twelve

Jamón, tomato crostini, apple balsamic /17 df

Tuna tartar, lime, shallot, jalapeño chilli, avocado, sesame /19 gf df

Roast heirloom tart, Parmigiano, balsamic glaze /17 v

Fried zucchini blossom, goats cheese and spiced pumpkin, roast capsicum sauce/6 ea v gf

Beetroot and chickpea falafel, tahini yoghurt /16 v gf

Char-grilled octopus, chilli, tomato, onion /19 gf df

Pan-fried hot chorizo, red wine, honey, garlic /19 gf df

Croquetas de jamón, smoked scamorza, romesco sauce /18

Albondigas beef meatballs, chilli, coriander, salsa de tomate /17 df gf

Padron peppers, spiced fetta /19 v gf

Truffle and goat cheese croquettes, oven roasted tomato /18 v

Grilled haloumi cheese, butternut pumpkin, walnuts, honey, grain mustard /16 v gf

PLATTERS TO SHARE

All served with olives, Za'atar pitta bread

Seafood Mezze Platter /59 gf df

Pan-seared King prawns, char-grilled octopus, spiced calamari, half dozen oysters, grilled lemon, extra virgin olive oil

Antipasto Platter /47

Jamón serrano, longaniza oscuria, fuet anis, foie gras parfait, Maffra cheddar, Mon Pere brie, Berry's Creek Blue, grape chutney, pickled vegetables, toasted brioche

Vegetarian Antipasto Platter /45 v

Fried zucchini blossoms, truffle and goat cheese croquettes, beetroot falafel, mushroom and taleggio arancini, tomato bruschetta

SIDES

Glazed baby carrots, honey, chili /12 v gf df

Oven roasted cauliflower, winter spices, almonds, za'tar yoghurt/12 v gf

Pan fried smashed Brussel sprouts /12 v gf

Truffled potato gratin, Parmigiano /12 v gf

SMALL PLATES

Chicken liver and foie gras parfait, toasted brioche, grape chutney /23 df

Smoked chicken salad, persimmon, charred pear, avocado, parmesan crumb, pear dressing /19

Burrata, vine heirloom tomatoes, Spanish onion, basil oil, balsamic, warmed sourdough /24 v

Calamari flash fried, harissa, lime, coriander, saffron aioli /21 gf df

Ancient grains feta salad, farro, quinoa, pearl barley, freekeh, pepitas, raisins, rucola /18

Seared scallops, spiced cauliflower, bacon jam /24 gf

King prawns, smoked chilli, sautéed spinach, roast yellow capsicum, lime /28 gf df

MAINS TO SHARE

Sharing based on 2/3 persons

Roast lamb shoulder, salsa verde, jus, truffled potato gratin, glazed baby carrots /89 gf

Whole roasted deboned chicken, garlic, oregano, kalamata olives, roast capsicum, Spanish onion, eggplant, chicken jus /89 gf df

LARGE PLATES

Gnudi, mushroom, roast pumpkin, romesco sauce, pangrattato, Parmigiano /29 v

Carnaroli risotto, asparagus, beetroot, goats cheese, confit garlic, radish, beetroot chips /27 v gf

Seared Blue Eye cod, baby potatoes, fennel, mushroom, chorizo sauce /39 gf

Seafood bouillabaisse, Blue eye cod, prawns, mussels, clams, capsicum rouille, croute /37 gf df

Beef ragu, housemade pappardelle, tomato, Parmigiano, garlic /29

Crisp roasted pork belly, fennel, white bean cassoulet, baked apple /35 df gf

Grain fed beef tenderloin 200g, sautéed seasonal vegetables, celeriac puree, confit garlic, whipped foie gras /44 gf

Slow braised beef short rib, roasted carrot puree, honey glazed parsnip, onion /37 gf

| v/ vegetarian | | gf/ gluten free | | df/ dairy free |