



All our menu items are share plates for two people

TAPAS

MINI PIE FLIGHT <i>been & red wine, chicken & shitake mushrooms, smokey vegetable</i>	\$13
MINI SAUSAGE ROLL FLIGHT <i>lamb & harissa, pork & fennel, spinach, feta & pine nuts</i>	\$13
CHARCUTERIE BOARD <i>prosciutto, salami, grilled chorizo, smoked salmon dip, chef's cheese selection, caperberries, sicilian olives & house baked breads</i>	\$22
TARTINES <i>meat balls garlic prawns tomato vierge</i>	\$18
LAZY SUSHI <i>salmon, sushi rice, nori paper, pickled ginger, green onions, pink grapefruit, cilantro, black/white sesame seeds & wasabi cream</i>	\$18
CRUDITÉS WITH DIPS <i>celery, carrot, daikon, tzatziki, hummus, red pesto & baba ganoush</i>	\$12
PIZZA <i>pancetta & provolone pesto & parmesan potato, rosemary & olive tapenade</i>	\$7

STARTERS

CAULIFLOWER <i>goat cheese, watercress, preserved lemon & fresno chili</i>	\$7
CARROTS <i>honey, coriander, cumin & parsley</i>	\$8
ASPARAGUS <i>salmon crème fraiche, radish & capers</i>	\$8
ASIAN CUCUMBER SALAD <i>cucumber, celery, mirin, rice wine vinegar, mint, dill & coriander microgreens</i>	\$7
CAPRESE SALAD <i>heirloom tomatoes, buffalo mozzarella & basil</i>	\$10
LEBANESE SALAD <i>israeli cous cous, yams, chickpeas, orange, parsley, pomegranate vinegrette, labneh</i>	\$11

MEAT

GRILLED AUSTRALIAN LAMB CUTLETS <i>marinated in greek herbs served on tzatziki</i>	\$16
POLPETTE <i>pork & beef Italian meat balls served in a sugo rosso sauce</i>	\$13
USDA PRIME RIBEYE <i>served on a bed of onion jam & topped with salsa verde</i>	\$16
SPANISH CHICKEN <i>organic Campo Lindo Farms chicken, spanish paprika, garlic, onion & spicy corn relish</i>	\$13
TWICE COOKED PORK BELLY <i>served on spiced chutney with pickled fennel & peaches</i>	\$13

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SEAFOOD

BRAISED OCTOPUS <i>truffled popcorn purée, harissa, preserved lemon, parsley</i>	\$13
STUFFED CALAMARI <i>rice, onion, tomatoes, pine nuts, lemon, parsley, garlic, white wine</i>	\$14
CLAMS & MUSSELS <i>mussels in a tomato chili broth clams with garlic, white wine, parsley, lemon & topped with sourdough crumbs</i>	\$15
AUSTRALIAN PRAWNS <i>served with polenta, sage & bacon</i>	\$14

PASTA & RICE

RISOTTO <i>cherry tomatoes, picked fennel, lemon & tarragon</i>	\$11
GNOCCHI <i>brown butter, sage & squash</i>	\$11
SPAGHETTI & MEATBALLS <i>spaghetti in passata & basil sauce served with polpette</i>	\$11

DESSERT

CAKE TRIO <i>flourless spiced orange, flourless belgium chocolate, flourless pistachio</i>	\$9
AUSSIE TRIO <i>lamington, pavlova & chocolate caramel slice</i>	\$9
TART TRIO <i>selection of daily mini tarts</i>	\$9
MACARON PLATE <i>a selection of four macarons</i>	\$9
SEMOLINA CAKE <i>juniper yogurt ice cream, blueberry caramel, pistachio, orange</i>	\$9