



*All our menu items are share plates for two people*

## TAPAS

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

## STARTERS

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

## MEAT

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

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

## SEAFOOD

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

## PASTA & RICE

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

## DESSERT

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