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

**TAPAS**

**Mini Pie Flight**
been & red wine, chicken & shitake mushrooms, smoky vegetable  

$13

**Mini Sausage Roll Flight**
lamb & harissa, pork & fennel, spinach, feta & pine nuts  

$13

**Charcuterie Board**
prosciutto, salami, grilled chorizo, smoked salmon dip, chef’s cheese selection, caperberries, sicilian olives & house baked breads  

$22

**Tartines**
meat balls | garlic prawns | tomato vierge  

$18

**Lazy Sushi**
salmon, sushi rice, nori paper, pickled ginger, green onions, pink grapefruit, cilantro, black/white sesame seeds & wasabi cream  

$18

**Crudités with Dips**
celey, carrot, daikon, tzatziki, hummus, red pesto & baba ganoush  

$12

**Pizza**
pancetta & provolone | pesto & parmesan | potato, rosemary & olive tapenade  

$7

**STARTERS**

**Cauliflower**
goat cheese, watercress, preserved lemon & fresno chili  

$7

**Carrots**
honey, coriander, cumin & parsley  

$8

**Asparagus**
salmon crème fraiche, radish & capers  

$8

**Asian Cucumber Salad**
cucumber, celery, mirin, rice wine vinegar, mint, dill & coriander microgreens  

$7

**Caprese Salad**
heirloom tomatoes, buffalo mozzarella & basil  

$10

**Lebanese Salad**
israeli cous cous, yams, chickpeas, orange, parsley, pomegranate vinegrette, labneh  

$11

**MEAT**

**Grilled Australian Lamb Cutlets**
marinated in greek herbs served on tzatziki  

$16

**Polpette**
pork & beef Italian meat balls served in a sugo rosso sauce  

$13

**USDA Prime Ribeye**
served on a bed of onion jam & topped with salsa verde  

$16

**Spanish Chicken**
organic Campo Lindo Farms chicken, spanish paprika, garlic, onion & spicy corn relish  

$13

**Twice Cooked Pork Belly**
served on spiced chutney with pickled fennel & peaches  

$13

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

Braised Octopus $13
truffled popcorn purée, harissa, preserved lemon, parsley

Stuffed Calamari $14
rice, onion, tomatoes, pine nuts, lemon, parsley, garlic, white wine

Clams & Mussels $15
mussels in a tomato chili broth | clams with garlic, white wine, parsley, lemon & topped with sourdough crumbs

Australian Prawns $14
served with polenta, sage & bacon

PASTA & RICE

Risotto $11
cherry tomatoes, picked fennel, lemon & tarragon

Gnocchi $11
brown butter, sage & squash

Spaghetti & Meatballs $11
spaghetti in passata & basil sauce served with polpette

DESSERT

Cake Trio $9
flourless spiced orange, flourless belgium chocolate, flourless pistachio

Aussie Trio $9
lamington, pavlova & chocolate caramel slice

Tart Trio $9
selection of daily mini tarts

Macaron Plate $9
a selection of four macarons

Semolina Cake $9
juniper yogurt ice cream, blueberry caramel, pistachio, orange

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