

Black Cockatoo sourdough, za'atar 4  
Gibson grove olives 4  
Taramasalata, Salmon caviar, bread 16  
Fried haloumi, romesco, dukkah 12  
Prosciutto, goats curd, chilli jam 20  
Beef carpaccio, sour cream, eschalot vinaigrette 19  
Salmon crudo, avocado, orange, saffron, zucchini 20  
Parisian gnocchi, mushroom veloute, parmigiano-reggiano 18  
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Seasonal beans, broccolini, carrot, mushrooms, white wine 28  
Roast cauliflower, baba ganoush, tarator, harrisa 29  
Grilled tuna, beetroot agrodolce, chilli, hazelnut, chard 39  
Moroccan lamb backstrap, carrot top pesto, tomato relish 40  
Duck breast, mushrooms, roasted grape, cherry jus 37  
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Pumpkin, garlic yoghurt, brown butter, pepitas 15  
Roast carrot, labneh, pine nut 14  
Cos, turnip, sherry vinaigrette, parmigiano-reggiano 12  
Confit tomato 8  
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Chef's banquette 70 per person

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