

Autumn 85pp Share Menu / 105pp Feed Me

Wine pair 2 glass 40pp / 3 glass 55pp

Warm Parsnip soup, apple, hazelnut, sage (dfo,gf)
Sabzi khordan, herbs, pickels, leaves, fetta (gf)
Içli köfte, minted yoghurt (dfo)
Baba Ganoush, house made Turkish bread (gfo)

Our menu is inspired by some of our most memorable experiences through myself as a chef and on our travels. I particularly enjoy the Middle Eastern approach to eating, small plates of fresh herbs & seasonal leaves and sharing food amongst friends. We hope that through this menu and beautiful local produce we can express to you our genuine love for good honest food.
Xx Stacey

Snacks

Burrata, pear, honey, almond (gf)	+25
Sigara Börek, green goddess	+8
Crispy Zucchini Flowers	+9
Wagyu Pastirma, cornichons (gf,df)	+16
Salted cod fritters, preserve lemon aioli	+8

Large plates

Line caught Pearl Perch, confit leeks, puy lentil, lemon (gf)
Maakroun, pumpkin, toum, walnut, sage (vg)
Riverine short rib, oyster mushroom, horseradish, salsa verde (gf)

Sides

Burnt carrots, sweet & sour, spiced almonds (gf,df)	+14
Wagyu Fat Potatoes, sage, garlic (gf,df)	+12
Grilled sugarloaf cabbage, pomegranate, dukkah (gf,df)	+14

Dessert

Chocolate Brownie, hokey pokey ice cream, cornflake crack	+22
Charred pineapple, coconut nice-cream, date caramel (vg,gfo)	+18
Cheesecake mousse, strawberries, almond crumble (gfo)	+16

Menu is seasonal & subject to change, all children dine on the same menu at the same cost price per person.
Holidays & Public Holidays all guests dine on our Feed Me as we do not charge a surcharge, we thank you for your understanding.