

Autumn 92pp Share menu | 112pp Feed Me | 130pp Chef's choice
Wine pair 2 glass 40pp | 3 glass 55pp

Warm Pumpkin Soup, gingernut butter, crème fraiche, cashew (gf,dfo)
Sabzi khordan, herbs, pickles, leaves, fetta (gf)
Lebanese Fried Dumpling, spiced lamb, kasundi, herb 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

Charlotte & Stacey's Snacks

Burrata, roasted plums, hazelnut honey, witlof (gf,v)	+25
Wagyu Pastirma, cornichons (gf,df)	+16
Charred Pickled Cucumbers, sesame pasteli, labneh (gf)	+14
Beef donut, house-made mustard	+16
Crispy Zucchini Flower, parmesan, honey, sumac	+12

Large plates

Mat's Line Caught Pearl Perch, carrot sauce, BBQ fennel, sweet 'n' sour radicchio (gf)
Imam Bayildi Turkish Eggplant, toum, spicy tomato sauce, goats cheese (vgo,gf)
Spiced 2GR Wagyu Flank 6+ MB, peperonata, salsa verde, horseradish cream (gf,dfo)

Chef's choice – Peppercorn crusted Westholme Wagyu T-Bone
6+MB 600g, gravy
This is an epic cut of meat.

Sides

Mum's Carrots, bread sauce, herbs	+14
Wagyu Fat Potatoes, sage, garlic (gfo,df)	+14
Iceberg Lettuce, almond tarator, herbs (gf,df)	+14

Dessert

Pistachio Semi-Freddo, Figs, cheesecake, roasted white chocolate (gf)	+24
Caramelised Pineapple, coconut nice-cream, date caramel (vg,gfo)	+18
Cherry & Chocolate (gf)	+22

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.