

SNACKS

Olives, orange, sundried tomato, basil (vg) (gf)	4
Ezme dip sun dried tomato, red pepper, olive, balsamic vinegar, flatbread (vg)	9.5
Mussels 500g red wine, tomato and smoked chilli (gf)	11

SKEWERS

Chicken, shawarma, chilli & garlic hummus (gf)	16
Prawn, pancetta, mojo sauce (gf)	17
Roasted vegetables, mojo sauce (vg) (v)	15

SMALL PLATES

Baby beetroot smoked beetroot, lemon yoghurt, pickled beetroot (vg) (gf)	12.5
Grilled hispi cabbage smoked chilli cream, pickled red onion (vg) (gf)	12
Bream ceviche tigers milk, roasted grape (gf)	16.5
Cornish monkfish carrot and orange purée, dukkah, peaches (gf)	20

BIG PLATES

Grilled whole seabass mojo relish, lemon yoghurt, crispy capers (gf)	24
Dry aged ex-dairy bone in sirloin 750g Thomas Joseph Butchery sirloin, shiitake ponzu pan sauce (gf)	68
Barbequed chicken thighs cucumber, watermelon, whipped avocado (gf)	18

SIDES

Koji potato pomegranate molasses, lime (v) (gf)	6.5
Greek salad red onions, tomatoes, cucumber, feta cheese, olives (vg) (gf)	9.5
Brioche prawn toast crispy tapioca, yuzu kosho	10
Sourdough olive oil, salt (vg)	3
add dip: mojo hummus & jalapeno yoghurt (vg)	2
Scallop (each) red cabbage purée, chicken skin (gf)	12
Smoked Crab pineapple salsa, wasabi avocado (gfo)	17
Burrata grapefruit, rainbow chard, beetroot (v) (gf)	14

Crispy cod wing strawberry sambal, herb oil (gf)	15
Miso squash crispy cabbage, thyme and yuzu cream (vg) (gf)	16.5
Barbecue lamb rump ancho chilli jus, crispy mint (gfo)	30