

Breads...

House made Dukkah. 9

Garlic and herb butter. 9

Grilled, EVOO and balsamic. 9

Bites...

Taiwanese steamed bao...this changes so please ask our waitstaff. 7

NZ cold smoked salmon crostini, labneh, red onion, dill and capers. 11

Karaage chicken popcorn, Sriracha mayo. 10

G.F. D.F

Warm chorizo octopus salad, preserved lemon. 10

D.F. G.F

G.F gluten free, D.F dairy free, V vegetarian

15% surcharge on public holidays

One account per table please.

Entrée ...

Spice rubbed meatballs w/ chorizo bean cassoulet & chimmichurri. 18  
D.F

Sweet corn shallot fritters, smoked paprika aioli w/ green tomatillo salad. 16  
D.F. G.F. V

Bresaola w/ manchego and white truffle oil. 18  
G.F

Pan fried Roti Paratha w/ egg, fried garlic & green shallot & Singapore curry  
dipping sauce. 17  
V

Honey Zataar grilled haloumi, carrot, raisin, orange blossom salad. 17  
G.F. V

Sautéed garlic prawns w/ boudin noir sausage & old bay seasoning. 18

Twice cooked pork belly w/ pickled baby fennel, roasted beetroot, marinated  
fetta. 19  
G.F. D.F

Lemongrass fishcakes w/ hot and sour cucumber, peanuts & chilli caramel.  
18  
D.F

Ahi tuna poke, steamed rice, seaweed salad, wasabi mayo & togarashi. 18  
G.F. D.F

Vietnamese chicken & glass noodle salad w/ coriander, mint, chilli, toasted  
peanuts, nuoc cham. 16  
G.F. D.F

## Mains...

Potato gnocchi, lap cheong & wood fungus w/ truffled honey soy. 22  
D.F

Star anise Szechuan pepper prawns, crispy fried green beans, chilli sambal,  
jasmine rice and lime. 29  
D.F. G.F

Aegean Atlantic salmon w/ pistachio lemon dill crumb, potato fennel crush  
and cress. 29

Mole Pablano chicken w/ chocolate chilli sauce, smoked shallot rice & lime.  
27  
G.F

220g grilled eye fillet, on Paris mash potato w/ buttered French green beans  
& truffle mushroom cream 38  
G.F.

Mussels mariniere, classic French bistro, garlic, shallots, parsley, wine, butter  
& cream w/ crusty bread. Sm. 19 Lg. 29

The little plate....paella - prawns, chicken, mussels, chorizo, baby green peas  
& saffron rice. 23  
G.F. D.F

Hummus w/ Persian lamb, pine nuts, parsley, mint, pomegranate, grilled  
Turkish bread. 25  
D.F

## Salads and Sides...

Baby leaves, cucumber, shallots, mint and parsley. 9  
G.F. D.F. V

Cabbage, mint, baby peas, shaved parmesan, sweet mustard dressing. 11  
G.F. V

Seasoned French fries, truffle Mayo 9  
G.F. D.F. V

Green beans, buttered almonds. 10  
G.F. V

Tomato, basil, bocconcini cold pressed olive oil. 12  
G.F. V

Panzanella - Tuscan bread salad of fresh croutons, capers, red onion,  
cucumber & parsley. 10  
D.F. V

Seasonal mushrooms w/ thyme, truffle oil and goat's cheese. 15  
V

## Sweet Things

Sticky date pudding with butterscotch sauce & vanilla ice cream. 12

Rose water white chocolate panna cotta with Persian fairy floss & pistachio ice cream. 13  
G.F

Salted caramel bread and butter pudding w/ vanilla ice cream. 15

Cannoli filled with lemon curd custard served with mint and cashew pesto. 8

Affogato..."The Establishment" coffee shot, vanilla ice cream & your choice of liqueur. 15

## Liquid Sweet Finishes...16

the little plate...classic - coffee liqueur, grey goose, vanilla bean sugar syrup,  
"The Establishment" double espresso

White Knight - Mozart dark chocolate, creme de menthe, creme de cassis &  
cream float

Mister Cartel - Cafe Patron, Frangelico, agave syrup, Kahlua & double  
espresso

Tiramisu - chocolate liqueur, Italian Marsala, Irish Baileys coffee cream,  
cocoa & aerated cream

Bombay Chai - Kahlua, Tia Maria, cinnamon chai & espresso

The Jamaican - Spiced Caribbean rum, espresso & cream cinnamon

## Liqueur Coffees...14

Mexican - Kahlua

Irish - Teelings Irish whiskey

Italian - Frangelico

Scottish - Dubliner honeycomb whiskey

Roman - Sambucca

Tijuana - caramel tequila

All served long & finished with whipped cream