

SNACKS...

Karaage chicken / sriracha mayo (GF) (DF) 12

Prawn & ginger dumplings / black vinegar chilli dipping sauce (DF) 14

Popcorn chilli prawns / blue cheese aioli 13

FLAT OVEN BREADS...

Garlic / rosemary / evoo (V) (DF) 12

House made olive tapanade / garlic / evoo 14

Fresh tomato / basil (V) (DF) 15

(GF) gluten free (DF) dairy free (V) vegetarian

15% surcharge on public holidays

One account per table please.

STARTERS...

Lemongrass fishcakes / hot & sour cucumber / red nahm jim / roasted peanuts / chilli caramel (DF)	20
Potato kale fritters / lemon / hummus (GF) (DF) (V)	15
Japanese chirasi salad / tofu / edamame / yam jelly / seaweed / roasted eggplant / toasted sesame dressing (GF) (DF) (V)	19
Crispy pork belly / roasted beets / persian fetta / pickled baby fennel (GF)	20
Hiramasa kingfish / yuzu soy / white truffle oil / fresh jalépeno / coriander (GF) (DF)	20
Vietnamese chicken noodle salad / coriander / mint / chilli / toasted peanuts / nuoc cham (GF) (DF)	16
Cajun spiced meatballs / corn succotash / smoked tomato / pork belly black bean stew (DF)	16

LARGER PLATES...

Spicy hot szechuan pepper prawns / crispy fried green beans / chilli sambal / jasmine rice / lime (GF) (DF)	31
Spaghettini / spinach / garlic / chilli / tomato butter (DF) (V) (add prawns \$7)	22
250g grilled cape grim eye fillet / paris mash / french beans / red wine rosemary reduction	43
Red coconut chicken curry / jasmine rice / green beans / beanshoots (GF) (DF) (add prawns \$7)	27
Hummus / persian lamb / pepitas / sunflower seeds / parsley / mint / pomegranate / grilled turkish bread (DF)	25
Seared yellowfin tuna tataki / tarragon roast sesame mirin vinaigrette	35
Ricotta ravioli / garlic prawns / basil pinenut pesto cream	29

SIDES

lettuce salad / white balsamic / honey mustard (GF) (DF) (V)	10
Broccolini / chilli / garlic oil (GF) (DF) (V)	12
Seasoned french fries / truffle aioli (GF) (DF) (V)	10

PIZZA...

Our house made pizza dough is 48hr cold fermented so it's easier on your belly

Tomato / cheese / fresh basil leaves (V) 19

Shaved leg ham / anchovy / sliced mushroom /
kalamata olives 21

Salami / shaved leg ham / bacon / onion 21

Prosciutto di parma / rocket leaves / shaved parmesan 24

Prawns / calamari / garlic / chilli / fresh parsley / lemon 24

Portabello mushrooms / persian fetta /
confit garlic / truffle oil (V) 21

Italian sopressa / hot salami / chilli oil / capsicum /
kalamata olives 21

Pepperoni / shaved leg ham / sliced mushroom /
kalamata olives 22

Sumac lamb / pinenut / fresh mint leaves / yoghurt /
fresh parsley / lemon 23

Napoletana buffalo mozzarella add \$6.5

Gluten free bases available add \$5

Tasting MENU

\$65
PER PERSON

- 🌿 Prawn and ginger dumplings / black vinegar chilli sauce
- 🌿 Air dried beef bresaola / arugula / pomegranate dressing
- 🌿 Hiramasa kingfish / yuzu soy / white truffle / fresh jalapeno / coriander
- 🌿 Lemongrass fishcakes / red nahm jim / hot and sour cucumber / peanut smash / chilli caramel
- 🌿 Crispy pork belly / roasted beets / persian fetta / pickled baby fennel / pistachio
- 🌿 *You get to choose your own dessert*

- Minimum 2 people
- This option will be applied to the whole table
- with wine pairing add \$45pp



SWEET THINGS...

Sticky date pudding / butterscotch sauce / vanilla ice cream	12
Rose water white chocolate panna cotta / persian fairy floss / pistachio ice cream (GF)	15
Salted caramel bread & butter pudding / vanilla ice cream	15
Lemon gelato / espresso poached prunes / coffee jus (GF) (DF)	14
Affogato... "The Establishment" coffee shot / vanilla ice cream / your choice of liqueur	16

LIQUID SWEET FINISHES...

White knight - that's right kids back to the 70's mozarts dark chocolate / creme de menthe / creme de cacao / cream float	14
Nonnas tiramisu - baileys irish coffee cream / italian marsala / chocolate liqueur / cocoa / cream	14
Espresso martini - absolute vodka / kahlúa / espresso shot	19
Liqueur coffee	11