

*Welcome to 'the little plate'...*

*Serving traditionally inspired dishes since 2013, our menu is best enjoyed following a share plate philosophy.*

*An exciting and varied mix of flavours and origins, we encourage you to order and share a selection of dishes.. taking your taste buds on a trip around the world.*

*"Eat local, taste global" is our mantra and food is our language, let us tell you a story.*

Liv & G

## snacks

- |  |          |
|--|----------|
| white anchovy toasts<br><i>whipped tarama, radish, yarra valley caviar</i> | 2pc   18 |
| tasmanian king scallop<br><i>caramelised xo butter, wakame, soy</i>        | 2pc   20 |
| chickpea tahini hummus<br><i>coconut yoghurt, toasted focaccia</i>         | 15       |
| atlantic salmon crisps<br><i>sea greens, wasabi, ginger, soy</i>           | 4pc   16 |

15% SURCHARGE ON PUBLIC HOLIDAYS

ONE ACCOUNT PER TABLE PLEASE.

CREDIT CARD & EFT PAYMENTS WILL INCUR A FEE.

# smalls

<b>crispy fried prawn dumplings</b>	20
<i>black vinegar, smoked soy, chilli oil, asian slaw</i>	
<b>carpaccio di bresoala</b>	22
<i>karkalla, black garlic, guindilla peppers, grana padano</i>	
<b>spiced chickpea fritters</b>	18
<i>zucchini, potato, coconut yoghurt</i>	
<b>roasted prawn bagna cauda</b>	23
<i>baby tomato, garlic, anchovy, nduja butter, grilled bread</i>	
<b>hiramasa kingfish</b>	22
<i>wasabi yuzu soy, white truffle oil, fresh jalapeño, coriander</i>	
<b>proscuitto di parma</b>	28
<i>buffalo mozzarella pearls, baby tomatoes, basil, grilled ciabatta</i>	
<b>peranakan nonya chicken</b>	23
<i>lemongrass, curry leaf, coconut, tamarind juice, torch ginger, roti canai</i>	

# larger

<b>squid casarecce</b>	36
<i>east coast squid, zucchini, chilli, garlic, white wine, parsley</i>	
<b>lemongrass fishcakes</b>	29
<i>vietnamese salad, hot sour pickle cucumber, red nahm jim, toasted peanuts, tamarind palm sugar caramel</i>	
<b>scallop &amp; prawn risotto</b>	38
<i>charred leek, gorgonzola</i>	
<b>grilled lakes entrance calamari</b>	32
<i>curry leaf butter, edamame, bottarga</i>	
<b>bay bug tagliarini</b>	40
<i>prawns, bay bugs, roast shellfish bisque sauce, salmon caviar</i>	
<b>chindarah bay bugs</b>	41
<i>prawns crispy fried, seaflora, dashi broth, ginger, green onion</i>	
<b>beef shin ragu</b>	33
<i>potato gnocchi, san marzano tomato, basil, grated padano</i>	
<b>persian lamb</b>	30
<i>ground lamb shoulder, hummus, pinenuts, mint, parsley, pomegranate salad, grilled turkish bread</i>	
<b>red wine thyme braised beef cheek</b>	46
<i>buttered paris mash, green peas</i>	
<b>cypriot lamb ribs</b>	39
<i>tatziki, oregano, lemon, paprika, roast potatoes</i>	
<b>gnocchi quatro</b>	32
<i>potato gnocchi, quatro formaggi, walnuts, truffle oil</i>	

# pizzas

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

<b>seafood</b>	30
<i>prawns, calamari, zucchini, garlic confit, baby tomatoes, chilli oil, parsley, lemon</i>	
<b>margherita</b>	23
<i>tomato, mozerella, basil, grated padano</i>	
<b>t1p</b>	34
<i>sopressa, ham, prawns, zucchini, kalamatas, garlic oil, mozzarella</i>	
<b>prosciutto di parma</b>	31
<i>rocket, shaved parmesan</i>	
<b>diavola</b>	26
<i>pepperoni, sopressa capsicum, chilli flake oil, olives</i>	
<b>giardino</b>	26
<i>zucchini, marinated eggplant, artichokes, capsicum, gaeta olives</i>	
<b>funghi</b>	27
<i>portabello mushrooms, garlic confit, persian fetta, parsley, truffle oil</i>	
<b>mortadella</b>	31
<i>green olive mortadella, quatro formaggi sauce base, thyme, pistachio, white truffle</i>	

# tasting menu

\$85 p/person

## crispy fried prawn dumplings

*black vinegar, red oil, kimchee*

## prosciutto di parma

*buffalo mozzarella pearls, baby tomatoes,  
basil, grilled ciabatta*

## hiramasa kingfish

*wasabi, sea flora, truffle oil, white radish,  
shaved cabbage, soy, yuzu*

## lemongrass fishcakes

*vietnamese salad, hot and sour cucumber, peanut  
smash, tamarind palm sugar caramel*

## greek lamb ribs

*tzatziki, oregano, lemon*

## macadamia nut choc fudge brownie

*burnt butter icecream, smoked  
salt caramel sauce*

THIS OPTION WILL BE APPLIED TO THE WHOLE TABLE.

*with wine pairing add \$70*

# sweet things

- macadamia nut chocolate fudge brownie** 18  
*burnt butter icecream, smoked salt caramel sauce*
- crema catalana** 21  
*burnt toffee, egg custard, orange zest, cinnamon*
- lemon sorbet** 17  
*espresso poached prunes, coffee jus*
- double scoop** 12  
*brown butter, scorched almond icecream*
- nannas sticky date pudding** 16  
*butterscotch sauce, vanilla icecream*

# liquid sweet finishes

- white knight** 17  
*that's right kids, back to the 70's. mozarts dark chocolate, creme de menthe  
creme de cacao, cream float*
- nonnas tiramisu** 17  
*baileys irish coffee creme, italian marsala, chocolate liqueur, cocoa cream*
- affogato** 16  
*coffee shot, vanilla icecream, your choice of liqueur*