FOR THE TABLE

Amber sourdough bread – 3,5 Grilled potato bread with homemade cultured butter – 3,5 Sweet and spicy sweet potato crisps – 3,5

Olives with smoked almonds – 4,5 Whipped tahini, fermented chilli - 5 Courgette spread, feta cheese, chilli sesame oil - 6 Corn ribs, umami dust – 8

SMALL PLATES

Mussel skewers, roasted chicken wing butter glaze – 6
Speck and cheddar croquettes, alioli - 7
Grilled carrots, labneh, Vadouvan spiced butter – 9,5
Leeks confit, muhammara, XO sauce, soft herbs, confit walnuts – 12
Burrata with crispy chilli peanuts and apricots – 12,5
Seabream ceviche, strawberry tiger milk, pickled watermelon – 13,5
Fried chicken, no-pomelo salad – 13,5
Mushroom dumplings, garlic yoghurt, mint and Aleppo chilli butter – 14

LARGE PLATES

Sweetheart cabbage contramar, silken tofu and lime -21 Middle neck lamb skewer, red zough, pico de gallo -24 Skate wing, macademia, shallot and lemongrass crunch -24 Slow-cooked short rib, white grape salsa -27

SIDES

Kimchi – 4

Agria potato wedges, double fried, strong aioli – 6

Beetroot, goats cheese, soft herb salad, smoked almonds – 7

Asparagus, watercress dressing, walnut vinaigrette – 11

SWEETS

Herb sorbet – 5 Chocolate basque cheesecake, caramelised whey – 5 Strawberries and cream, creme patissiere, strawberry sorbet – 7 Semolina halva, preserved lemon and whipped coconut – 7,5

