

## MADE FOR SHARING OR SAVOURING ALONE. LARGER PLATES ARE GENEROUS PORTIONS AND SIDES ARE RECOMMENDED. MADE WITH LOVE.

Our philosophy is inspired by the seasons where the wir

## TRUST THE CHEF

Selection of our crowd favourites sharing style finished with an individual Dark Chocolate Nemesis.

\$85PP

Groups of 6+

BREADS	
FOCACCIA balsamic and exta virgin olive oil	12.
House made butter of the day	+3
WOODFIRED FLATBREAD	12.
NORI BUGAK CHIPS 🐞 🍞	10.
SMALLER PLATES	
WOODFIRED OLIVES (§) (§) roasted in red wine, garlic, rosemary & thyme	16.
CHARCUTERIE 😵 🕥 selection of cold cut meats	22.
FROMAGE SELECTION	28.
DUCK LIVER PATE 輔 olive oil, rocket, focaccia	26.
BUTTERMILK FRIED CHICKEN sriracha mayo	26.
HEIRLOOM TOMATO TOSTADA 😵 🕲 avocado, jalapeño, basil	22.
CITRUS CURED SALMON 😵 🕲 rice puff, wasabi, soy, cucumber	27.
CHARRED OCTOPUS (S) grapefruit, blood orange, fennel sorbet	27.

## Contains Nut Dairy Free Vegetarian Vegan ŧġŧ Gluten Free Gluten Free on Request Our apologies our kitchen environment is not set up to cater for severe allergies.

ine and food experience evolves throughout the year.	
BIGGER PLATES	
CRAB TAGLIARINI albarino, citrus crumb, smoked tomato, chilli	32.
CHARRED CORN RIBS & COURGETTE cashew cream, smoked paprika, kale 👔 🇸 🕥	30.
TOMAHAWK STEAK 500g 500grms of steak served medium rare with cafe of butter, chimichurri or mustard trio additional condiments +6	<b>78.</b> de Pari
SLOW COOKED LAMB SHOULDER 400g THL red wine reduction, sage	35.
HALF BUTTERFLIED CHICKEN. 😵 🕲 lemon, chimichurri, rocket	30.
VEAL SCHNITZEL parmesan, crispy capers, lemon	35.
FISH OF THE DAY	P.O.A
ON THE SIDE	
SEASONAL GREENS (**) **	16.

) <b>V</b> 16.

truffle gioli

a offic aron	
POTATO GRATIN 👔	16.
add bacon +3	
CUCUMBER SALAD 🏽 🗗	15.

CUCUMBER SALAD	15.
DESSERT & CHEESE	
TIRAMISU	18.
BOMBE ALASKA (**) fruit compote, meringue	17.
DARK CHOCOLATE NEMESIS Black dorris plum, mascarpone	18.
FROMAGE SELECTION	28.
AFFOGATO AL CAFFÈ 🐞	12.