



SHARE PLATES

Served to each table as a main meal to share.

STARTERS

Served to each table as a small share plate to start

Ciabatta, garlic butter, balsamic reduction + truffle oil (optional)

ADD

Roasted baby shallots, labneh + balsamic reduction

Hummus, olive oil, dukkah, pomegranate + herb

Smoked beetroot, burrata, oranges, mint + walnut

Bowls of

Warm olives, roast garlic, lemon + herbs

Hot roasted mixed nuts

MAINS

CHICKEN THIGH FILLET

Lemon + sumac, oregano, greek salad, whipped feta, chickpeas + dukkah (seasonal sub - roasted pumpkin salad)

CHICKEN ROAST

Creamy polenta, mascarpone, dark greens, roasted garlic + herb oil

BEEF FILLET

Heirloom tomato, pickled onion, buffalo curd, pine nut, basil, fried caper + chimichurri (seasonal sub - courgette, asparagus or broccolini)

BEEF CHEEKS

Habanero barbacoa, sweetcorn puree, capsicum, cherry tomatoes + lime + coriander gremolata

BEEF RIB EYE

Xo butter, charred beans, pickled radish, chilli + basil. ADD cloudy bay clams (+ \$4 p/h)

SALMON

Miso glaze, soba, oyster mushroom, edamame + smashed cucumbers

MARKET FISH

BBQd, cannellini puree, burnt butter, lemon parsley beans + salsa verde

PORK BELLY

Cauliflower puree, puy tabouleh, fennel + pomegranate salad + jus



LAMB LOIN

Skordalia, sweet + sour peppers, blistered tomatoes, olive + herb salad + feta

LAMB SHOULDER

Za'atar carrots, pickled eggplant, labneh, gremolata + pomegranate

TOFU

Szechuan, asian greens, sesame, black vinegar reduction + julienne salad

EGGPLANT

White bean puree, fire roasted capsicum + tomato, herbs + feta (optional)

All shared mains come with our crispy potatoes, rosemary garlic salt + aioli

Please note: some of the dish accompaniments are seasonal. If ordering out of season, delicious seasonal produce will be used.

SIDE DISHES

Add an extra vegetable served to each table to share

- Smoked beetroot, feta, cress + walnuts
- Roast carrots, mint, chilli + yoghurt
- Garden goodies, leaf, toasted seeds + lemon + parsley vinaigrette
- Green beans, lemon + parsley dressing + roasted almonds
- Eggplant, freekeh, seasonal herbs + garlic yoghurt
- Israeli couscous, summer vegetables, herbs, olives, semi-dried tomato + spinach
- Southern slaw, ranch dressing + tortilla croutons
- Black beans, sweetcorn, roasted capsicums + chipotle mayo
- Iceberg, blue cheese dressing + lardons



LATER ON

For if you think your crew may need some late-night sustenance

DESERTS GRAZE

Sweet bites, truffles, chocolates, fruits + cheeses (customisable)

FISH

Crumbed, chippies, tartare + ketchup

SLIDERS

Beef patties, pickles, mustard, onions, cheese, ketchup + mayo

Pulled pork, slaw, apple + ranch

NOTES

CHICKEN

Crispy fried, your choice of karaage, Korean, southern or mexican