



Grazing Menu – Designed to Share

Available to 10.00pm

Patatas Bravas	15
Romesco, Chipotle mayo, chives (GF, DF, NF)	
Black Angus Sirloin 120g	
Vermouth Jus, chard shallots, edamame (GF, DF)	28
Pork and Duck Fat dumplings (4)	16
Firecracker Sauce, black garlic oil (NF)	
Sous vide taka-tala lamb rump 120g	28
Carrot puree, pickled zucchini, mojo verde (GF)	
Fried Chicken Slider (2)	20
Brioche bun, gribiche sauce, petit herbs, cucumber	
Chives and Cheddar Beignet (2)	18
Smoked salmon, tarragon remoulade (NF)	
Leak and Mushroom Croquette (2)	
Pickled onion, gruyere cheese, spicy mayo (NF, VG)	12



Confit pork belly	26
Cauliflower puree, smoked pineapple, honey mustard, furikake (NF, GF)	
Lemon Pepper Calamari	22
Chipotle mayo, lemon, herbs (NF, DF)	
White Chocolate and Vanilla Crème Brule	16
Choux pastry, seasonal fruits (NF, GFA)	
Duo Selection of local & Imported Cheese	22
Lavosh, crackers, baba ghanoush, olives, seasonal fruits, quince paste, walnut	

After 10.00pm

Crunchy Fries	14
Siracha Mayo	
Ham and Cheese Toasted Sandwich	12