TO START

Lionel's focaccia, whipped brown butter, EVOO / $10
- Add smoky aubergine and black garlic dip, mojo verde / $5 (V)

Warmed olives, citrus, chilli, rosemary / $9 (GF, DF)

Chicken liver parfait, toasted focaccia,
bacon jam, pickles / $6 per piece

SMALLS

Tuna tartare, avocado, fermented chilli, cornichons, capers,
squid ink cracker / $26 (DF)

Chilled mussel 'escabeche' bruschetta, toasted sourdough,
burnt leek aioli, guindillas / $26 (DF)

Bruschetta 'caprese', toasted sourdough, fior de latte,
tomatoes, basil pesto / $24 (V)

Buttermilk 'karaage' chicken, spicy honey glaze, harissa aioli / $24 (GF)

Lamb loin, ras el hanout rub, zucchini, mint, preserved lemon labneh / $26 (GF)

Pork belly skewers, nduja honey & lime dressing, herb salad,
crispy shallots / $26 (GF, DF)

Roasted cauliflower, ajo blanco, caper-currant, cavolo nero / $22 (GF, VE, NT)

Beetroot, stracciatella, citrus, pine nut vinaigrette,
endive & rocket / $24 (GF, V, NT)

LARGE

Eye fillet, kumara fondant, charred onion, cafe de Paris butter / $48 (GF)
- cooked your way

Market fish, peperonata, green lip mussels, garlic & saffron
whipped potato / $46 (GF, DFA)

Slow roast pork belly, kumara puree, pine nut & raisin agrodolce,
brocolinni / $42 (DF, NT)

Slow roast Matangi lamb shoulder, pistachio gremolata, smoky black
garlic aubergine puree / $90 (GF, DF, NT) (900g on the bone)

A 2.9% surcharge applies to all credit card and contactless payments.
Eftpos and cash payment available with no surcharge.

PASTAS

Radiatori, tomato vodka sauce, stracciatella, grana padano, basil / $26 (V)

Ravioli, sweetcorn ricotta mascarpone, tomato water, basil,
grana padano / $30 (V)

Mafaldine, slow braised duck, oyster mushrooms, grana padano / $32

Radiatori, spicy fennel sausage ragu, nduja, pecorino / $28

Paccheri, confit tuna, capers, olives, garlic, cherry tomatoes,
chilli, white wine / $30 (DF)

- Add a side of focaccia to any pasta dish / $5

All of our pasta is made fresh in house daily

SIDES

Shoestring fries, rosemary salt, aioli / $10 (GF, DF, VE)

Duck fat potatoes, spicy tomato jam, aioli / $12 (GF, DF)

Broccolini, lemon dressing, toasted almonds / $12 (GF, DF, VE, NT)

Roasted carrots, hung yoghurt, coconut cashew dukkah / $12 (GF, V)

Pear, rocket, endive, house vinaigrette, grana padano / $12 (GF, V)

TO FINISH

Burnt basque cheesecake, lime curd, strawberries / $18 (GF)

Whittaker's dark chocolate cremoso, salted caramel semifreddo,
coconut cashew brittle / $18 (GF)

Orange & coconut semolina cake, orange syrup, whipped coconut custard,
mango sorbet / $18 (DF)

(V) Vegetarian / (GF) Gluten Free / (DF) Dairy Free /
(VE) Vegan / (DFA) Dairy Free Available / (NT) Contains Nuts