

To Start

*House Marinated Olives 19

A medley of marinated olives served with warm ciabatta

*Za'atar & Goat's Cheese 21

Crusted mushroom with preserved lemon & harissa

*Taramasalata With Pickles 21

Served with wild garlic oil, smoked salmon belly & sourdough

*Corn Ribs

served with kombu spice & fresh lime

Salads

*Grilled Vegetable Salad 24

Tossed with garden lettuce, pickled onion salami & olives

*Rocket, Candied Walnuts 22

Apple & cheese with house vinaigrette

Curated Plates

*House Smoke Salmon 36

On a kūmara fish cake, salad, ramen egg & black lime crème fraise

*Za'atar Crusted Lamb Rump 36

Falafel patty, salad flavoured labneh, yoghurt & capsicum jam

Hibachi-Grilled

Hibachi Steak of the Day POA

*Served on a parsnip purée with béarnaise sauce & kūmara chips

*Miso Pork Belly & Spring Onion Skewers 30

Served with our secret red Korean sauce topped with sesame seeds & spring onions

*Chargrilled Cured Salmon 34

Served on a warm tartar sauce with lemon preserve, crispy shallots & herb oil

*Chargrilled Lamb 34

Served on hummus, house pickles, wild garlic oil & crisped rosemary parsnip chips

Sides For Sharing

*Parmesan Fries 12

Served with black garlic aioli

*Twice Cooked Duck Fat Potato 12

Confit garlic & black lime crème fraiche

*Crispy Rosemary Chilli Polenta 13

Served with, capsicum jam & dashi aioli

*Crispy Cauliflower 15

Tossed in a secret red Korean sauce on labneh yoghurt & toasted sesame seeds

*Flame Grilled Broccolini 18

Served with romesco sauce, lemon perseverance & toasted almonds

*Flame-grilled Cabbage 18

served with harissa black garlic aioli, wild garlic oil & popped rice

Glenfalloch Garden Platter 65

Marinated olives, salmon, cured meats, chutney, cheese, dips, crackers & breads