

## TASTERS

<b>oysters natural</b> w condiments 4pcs   <b>GF DF</b>	16
<b>creamed paua</b> w fried bread	18
<b>island style snapper ceviche</b>   <b>GF</b>	16
<b>chicken wings</b> w lemon, honey, ginger   <b>GF DF</b>	14
<b>fish taco</b> , beetroot orange salsa   <b>GF</b>	16
<b>fried haloumi</b> w zhoug, lemon   <b>GF V</b>	16

## BOARDS (FOR 2 -3 PEOPLE)

<b>house dips</b> , olives, crudités w artisan bread   <b>V</b>	18
<b>charcuterie</b> , terrine, pâté cured & air dried meats   <b>DF</b>	28
<b>cheese</b> , white mould, cheddar, blue, quince, apple, lavosh   <b>V</b>	26
<b>mixed board</b> , combination of all three	38

## SMALL SHARE

<b>octopus</b> , potato, chorizo, sherry vinegar, olive oil   <b>GF</b>	23
<b>roast cauliflower</b> , soft herbs, hazelnut, celery   <b>GF DF V</b>	18
<b>smoked fish</b> , crispy mussel, fennel, mint, rocket, pine nuts	20
<b>gnocchi ala romana</b> , blistered tomato sugo, pecorino   <b>V</b>	18
<b>duck</b> , sumac, almond, pita, artichoke, medjool dates   <b>DF</b>	24
<b>crispy beef</b> , coriander, chilli, cucumber, tomato, fried shallot   <b>GF</b>	20



## LARGE SHARE

<b>snapper panfried</b> , olives, roasted fennel, tomato   <b>GF DF</b>	36
<b>spit lamb</b> , fattoush, hommous, tzatziki, soft herbs	38
<b>flank steak</b> , red pepper chimmichuri, black garlic aioli	38
<b>roast pork</b> , pickles, apple, peach barbecue   <b>GF</b>	34
<b>grilled chicken</b> , beans, jerusalem artichoke, tahini pumpkin   <b>GF</b>	34
<b>slow cooked salmon tarator</b> w tahini yoghurt   <b>GF</b>	38

## SIDES

<b>crispy potatoes</b> , harissa mayo   <b>GF V</b>	9
<b>garden salad</b>   <b>GF DF V</b>	9

## SWEETS

<b>brown sugar cheese cake</b> , earl grey prunes   <b>V</b>	14
<b>persian orange syrup cake</b> , cinnamon yoghurt   <b>V</b>	14
<b>eton mess</b> , vanilla mousse, strawberries, chantilly   <b>V</b>	14

**GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN**