

ENTRÉE

GIANT OCTOPUS \$22

Slow braised and grilled to finish, served with a silky sauce of almonds and grapes accompanied with a soft buttery Nduja.

RILLETTES \$20

Pork and duck rillettes, a rich and savoury spread served with tangy cornichons, toasted brioche, and warm pear chutney (GFO)

GALLETTE \$17

Grilled haloumi and pumpkin galette, beautifully paired with tender asparagus and peppery watercress salad, and a drizzle of fig vinaigrette (GF, V)

BEEF SKIRT \$24

Chermoula-marinated beef skirt grilled medium rare and served alongside charred corn ribs. Sliced over a bed of flavourful aubergine caponata and drizzled with harissa dressing (GF)

MAIN

TWICE-COOKED LAMB \$36

Succulent lamb slow cooked, then pan seared and served with refreshing fennel slaw and a rich pumpkin sauce (GF)

MARKET FISH \$34

Pan seared market fish wrapped in prosciutto served with moghrabieh, and miso tahini dressing

HALF SPATCHCOCK \$32

Marinated in lemon, grilled and finished in purgatory, accompanied by a sweet corn and new season potato rösti (GF)

CASARECCE \$28

Wild mushroom and sage ragu casarecce served with a jamon pangrattato crumb

RICOTTA GNOCCHI \$29

Pillows of ricotta gnocchi served with roast cherry tomatoes, basil and zucchini (V)