

SHARE PLATES FROM 3PM – 9PM

Beetroot hummus olives, lavosh, dukkah [Vg]*	10
Crispy duck wings ginger, mirin, peanut, chilli [GF/DF]	12
Fried cauliflower labne, lime pickle, tamarind sauce [V/GF]	14
Steamed pork buns pork belly, sauerkraut, pickled radish, sticky sauce	8 / 22
Potato skins rosemary salt, aioli [V/GF/DF]	9
Smoked salmon toasts Bellefield lime butter, green tabasco, apple relish*	14

Our menu is designed to be shared 'banquet' style – dishes come out as they're ready, that's part of the charm.

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free * gluten free on request
Please notify your waiter if you have a food allergy so we can best accommodate you.

PLATES FROM 5PM – 9PM

Gado Gado bowl butternut, red rice, sprouted beans, carrot, radish, tempeh, peanut sauce [Vg/GF]	22
Crispy calamari whipped feta, radicchio, green lentils, beetroot, baby potatoes, lemon & olive salsa [GF]	24
Mozzarella meatballs paprika pasata, salsa verde, ciabatta bread	25
Persian pulled lamb cauliflower and wild rice pilaf, whole baked onions, jus [GF/DF]	28
Confit duck leg braised red cabbage, kumara mash, orange, pickled beetroot salad	30

ADD

miso potatoes with pecorino, spring onion [V/GF]	9
pear, fennel, cavolo nero and pinenut slaw [Vg/GF]	9
roasted butternut with almonds, date vinaigrette, labneh [V/GF]	9

CHEF'S SELECTION FROM 5PM – 9PM

A selection of our favourites for the table	55pp
Add dessert	65pp