



Winter 2018

Chef: Stevin Djie

Sommelier: Amir Halpert

Barman: Owen Davies

10% surcharge applied on PH, Sundays & tables of 8 or more.
1.5% charged on all card payments.

Bar Snacks

Daily Baked Bread

Local olive oil, Hilal's home made zaatar 5

Olives

Marinated Sicilian, chilli, citrus peels, garlic 5

Croquette

Ox tail, smoked bone marrow, seeded mustard 7
x3 18

Freshly Shucked Oyster

Mignonette granita/Natural 4 each

Labné

Semi dried cherry tomatoes, sumac 14

Charcuterie Board

In house made Mortadella and Rillettes, Jamon Serrano,
classic condiments 21

Dips

House made Tahini/Hommus/Matbucha/Labné
Served with organic sourdough and pickles 7 each

Chicken liver parfait

Served with organic sourdough 12

Entrées

Mushroom Terrine: oyster, shitake and Portobello mushrooms,
parsley vinaigrette, onion chutney, sourdough chips 17

Crispy Calamari: Pickled nashi pear, radish,
baby spinach & pomegranate salad 19

Beef Tartare: Capers, eschalot, parsley, chives, sherry vinegar,
quail egg, mustard, sourdough crisps 22

Stuffed Capsicum: Quinoa, oyster mushrooms,
tomato, pine nuts, matbucha 18

Scallops: Smoked carrot purée, boudin noir, walnut 20

Mains

Gnocchi

Caramelized onion, mushroom, Parmesan chips 28

Duck Cassoulet

Confit duck leg, beans, pancetta,
onion, Toulouse sausage, bone marrow butter 34

Snapper Fillet

Peas, silver beet, cherry tomato, eschalot,
tamarind and turmeric sauce 34

Pork Loin

Pumpkin, fennel, apple, crackling 34

Slow cooked Lamb shoulder

Pumpkin, eggplant, mushrooms, pine nuts 34

Desserts

Chocolate Mousse - Honeycomb, brownie 14

Pineapple 3 ways - Grilled, caramelised and dehydrated pineapple
coconut, pistachio ice cream 14

Ricotta Doughnuts - Salted caramel, pop corn ice cream 14

Cheese Board - Choice of local and international
cheeses, lavosh, fresh honeycomb

Selection of **three** cheeses 29

Grand cheese board, five cheeses 49

(Extra honeycomb) 3

Cheese

Cheese board: Selection of three 29

Grand cheese board, five cheeses 49

Larder & Co Oaked Smoked Cheddar
Region: Devon (UK)
Semi hard Cheddar (cow milk)
12

Holy Goat la Luna
Region: Castlemaine Vic (AUS)
White Mould (goat milk)
Organic Biodynamic
13

Saint Angel
Region: Rhone Alps (FRA)
White Mould (cow milk)
11

Pont L'evêque
Region: Basse-Normandie (FRA)
Washed rind (cow milk)
11

Saint Agur
Region: Auvergne Loire (FRA)
Blue (cow milk)
12

*Selection may change daily due to availability