



Autumn 2018



Chef: Stevin Stevin

Barman: Owen Davies

Sommelier: Amir Halpert

**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

## Pambula Oysters

Chardonnay vinegar sorbet, lemon / Natural. 4

## Labné

Semi dried cherry tomatoes, sumac. 14

## Charcuterie Board

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

## Falafel

House made tahina, pomegranate seeds. 9

# Entrées

**Salmon:** Sake cured, pickled zucchini, carrot, dashi, wasabi. 20

**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, pepitas, matbucha. 18

**Scallops:** Jerusalem artichoke, puffed rice, tentsuyu  
nori, coriander. 20

# Mains

## **Gnocchi**

Caramelized onion, mushroom, Parmesan chips. 28

## **Duck**

Confit duck leg, Black pearl barley, plum,  
pencil leek. 34

## **Snapper**

Peas, cauliflower, radish, chilli. 34

## **Pork Loin**

Red cabbage, smoked carrot, fennel, apple, crackling. 34

## **Hanger Steak**

Lentils, asparagus, baby heirloom carrots, garlic,  
cherry tomatoes, chimichurri. 34

# Desserts

**Chocolate Mousse** - Honeycomb, brownie. 14

**Pineapple 3 ways** – Grilled, caramelised and dehydrated pineapple.  
coconut, pistachio ice cream. 14

**Champagne & Strawberry** – Spiced mascarpone cheese,  
cacao, pistachio, strawberry, sorbet. 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'Eveque**

Region: Basse-Normandie (FRA)

Washed rind (cow milk)

11

### **Saint Agur**

Region: Auvergne Loire (FRA)

Blue (cow milk)

12

\*Selection might change daily due to availability