



Small Plates

Freshly Shucked Oyster: mignonette, lemon (\$5.5ea)

Croquettes: chorizo, kumara, chipotle mayo, spring onion \$14

Chicken Liver Parfait: confit apple purée, brioche \$16

Char Grilled Squid: sichuan chilli oil, lebanese, water cress, lime zest \$20

Baked Mussels: Nduja, spring onion \$22

Ora King Salmon: honey soy glaze, avocado, wasabi crumb, coriander \$23

Baked Halloumi: beetroot, chipotle lime yogurt, apple, pangratatto \$23

Mains

Mushroom Gnocchi: aged cheese espuma \$32

Slow Cooked Lamb Shank: smoked mash potato, jus \$34

Pork belly: parsnip purée, pork jus \$36

Pan Fried Fish: creamy dashi sauce, charred corn, cress \$36

250g Ribeye: onion garlic puree, jus \$39

Sides

Fries: garlic aioli \$12

Char Grilled Broccoli: lebanese sauce, chili oil \$14

Roasted Pumpkin: chipotle lime yogurt, dukkah \$14