

 Dairy Free  
  No Gluten Added  
  Vegan  
 **DFO** Dairy Free Option  
 **GFO** Gluten Free Option  
 **VO** Vegan Option  
 Contains Honey  
 Contains Sesame  
 Contains Garlic  
 Contains Egg  
 Contains Onion  
 Contains Nuts

## CHEF'S SELECTION





95PP

Chef's choice,  
served to share,  
2 people minimum

### ANTIPASTI

|   |    |
|---|----|
| Fire roasted bread & terra sancta olive oil, balsamic     | 14 |
| or<br>Sesame tostadas       | 10 |
| + Marinated olives    | 8  |
| + Taramasalata   | 12 |
| + Charred & marinated capsicum      | 12 |
| + White anchovies <b>DFO</b>   | 13 |
| + Prawns al ajillo     | 15 |
| + Babaganoush       | 12 |
| + Duck liver parfait, pickled apple     | 14 |
| + Buffalo curd & pepita salsa      | 13 |
| + Salash's cured meats  | 16 |
| + Ortiz anchovies     | 25 |

### SIDES

|   |    |
|---|----|
| Leafy greens, pepitas, sprouts, broccoli, chardonnay vinaigrette <b>DFO</b>  <b>VO</b>   | 18 |
| Potato bravas, roasted onion & rosemary salsa    <b>VO</b> | 14 |

## SMALLER PLATES TO SHARE

|  |    |
|--|----|
| Market fish ceviche, coriander salad, gazpacho sorbet, masa tostadas    <b>VO</b>                      | 32 |
| Crispy salt & pepper calamari, paprika aioli, lime  <b>GFO</b>  | 24 |
| Goat's cheese croquettes, honey, toasted almonds      | 18 |
| Woodfired seasonal vegetables, ajo blanco, manchego   <b>DFO</b>  <b>VO</b>                               | 27 |
| Tomato, buffalo mozzarella caprese salad, andalusian dressing  <b>VO</b>  | 27 |
| Ravioli, house-made buffalo curd, grilled asparagus, broad beans, peas, mint, lemon butter sauce    | 30 |
| Grilled wagyu beef bavette skewers, chimichurri     | 30 |
| Chorizo, house-made & woodfired, tomato, coriander salsa     | 26 |
| Grilled octopus, smoked garlic puree, pistachio gremolata, baby peppers     | 34 |
| Steamed Cloudy bay clams, leek, smoked pork, lime, parsley, grilled focaccia    | 47 |

## LARGER PLATES TO SHARE

|   |    |
|---|----|
| 400gm Savannah scotch fillet, PX jus, marrow & truffle butter <b>DFO</b>     | 68 |
| Add woodfired mushrooms, confit garlic  | 17 |
| Braised Walter Peak lamb shoulder, romesco, mint salsa, PX jus  <b>DFO</b>      | 95 |
| Woodfired Royalburn lamb rump, pearl couscous, tzatziki, rosemary jus <b>DFO</b>    | 47 |
| Market fish, fennel soffrito, mussels, confit potatoes, apple salad, salsa macha      | 43 |
| Vegetable paella, capsicum, local mushroom, celeriac, spinach, leek, chilli      | 49 |
| Seafood paella, tiger prawns, mussels, octopus, calamari, blue cod    | 79 |
| BBQ'd free range chicken, preserved lemon polenta, hibiscus harissa, spring onion     | 42 |

Please always speak to a member of staff regarding dietary requirements. We take all practical steps to avoid cross contamination, but please be aware that your food is made in a kitchen alongside other allergens so we cannot 100% guarantee allergen free food