SODA

CHEF'S SELECTION	95 _{PP}	SMALLER PLATES	
Chef's choice, served to share, 2 people minimum		Bluefin tuna ceviche, tiger milk, coconut vinegar, chilli, kumara purée	32
2 people minimum	00	Crispy salt & pepper calamari, paprika aioli, lime	24
ANTIPASTI	100	Goat's cheese croquettes, honey, toasted almonds	18
Fire roasted bread & terra sancta olive	15	Butternut squash salad, chamomile pickle, buffalo curd, pistachio dukkha, honey	26
oil, balsamic or Sesame tostadas	12	Grilled Southern Stations wagyu beef bavette skewers, chimichurri	30
+ Marinated olives	9	Royalburn lamb cutlets, tzatziki, ancho romesco	42
+ Taramasalata	12	Grilled eggplant, smoked chilli oil, tahini emulsion, molasses	24
+ White anchovies	13	Chorizo, house-made & woodfired, chimichurri	26
+ Prawns al ajillo + Mallorcan Hummus	15 10	Grilled octopus, smoked garlic puree, pistachio gremolata, baby peppers	34
+ Duck liver parfait, pickled apple	14	LARGER PLATES Braised Royalburn lamb shoulder, romesco, mint	98
+ Buffalo curd & pepita salsa	13	salsa, PX jus Market fish, sofrito, mussels, confit potatoes,	48
+ Ortiz anchovies	25	fennel salad, salsa macha Vegetable paella, seasonal vegetables, saffron	49
SIDES		Seafood paella, tiger prawns, mussels, octopus, calamari, blue cod	85
Leafy greens, pepitas, sprouts, broccoli, chardonnay vinaigrette	18	Barbecued free range chicken, preserved lemon polenta, harissa	44
Potato bravas, roasted onion & rosemary salsa	14	STEAKS cut to share All steaks served with PX jus, browned black garlic butter	
Woodfired seasonal	28	400g Southern Stations Wagyu Sirloin, MBS 3-4	85
vegetables, ajo blanco, manchego		500g Savannah bone-in Ribeye	69
Woodfired mushrooms, confit garlic, blue cheese	19	800g Savannah T-bone Add chimichurri	90 5

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