



## **BITES**

freshly shucked oyster with mignonette	4.5
house-made sourdough, cultured butter	6
native olives	7
sweet potato hummus, charred sourdough	8

## **ENTREES**

ceviche, citrus, lime, avocado, crème fraiche, jalapeno	21
prawns & chorizo, corn sauce, pickled carrots, dill	19
sticky lamb ribs, harissa, spiced yoghurt, dukkah	21
grilled octopus, romesco, preserved lemon, chilli, garlic	17

## **MAINS**

halloumi stuffed eggplant, sweet potato hummus, fennel & radish salad	26
pasta pomodoro, heirloom tomatoes, burrata, basil, garlic, breadcrumb	27
market fish of the day	32
fishermans stew, shellfish, prawns, fish, chickpeas, bouillabaisse	34
peri peri chicken, grilled cos, peperonata ranch dressing	29
lamb shoulder, beetroot puree, spring vegetable salad	32

## **SIDES**

mixed local greens, tomato, cucumber, feta	9
charred brocolli, chilli, spiced yoghurt	10
fried kipflers, herb salt	10

## **DESSERTS**

house churned ice cream (ask your waiter for todays flavours)	8
halloumi donuts, jam, vanilla anglaise	12
fruit curd tart, meringue, lemon tea tree & ginger ice cream	14
rocky road, chocolate pudding, marshmallow, biscuit, nuts, salted caramel ice cream	15
two cheeses, quince paste, crackers	18