

**BITES**

BEETROOT & GOAT CHEESE FRITAS	<b>13.5</b>
SPINACH EMPANADAS <i>feta, kidney beans, sumac</i>	<b>13.5</b>
DUMPLINGS <i>pork &amp; cabbage w/ traditional dipping sauce</i>	<b>14.5</b>
TAPIOCA CROQUETTES <i>fermented chili jam, parmesan</i>	<b>14.5</b>
BEEF CHEEK FRITTERS <i>charred leek, muhamara, chopped walnuts</i>	<b>15</b>
SALT-CRUSTED PRAWNS <i>tarragon aioli</i>	<b>15</b>

**SHARED PLATES**

PAN-FRIED OUZO CHEESE <i>honey, lemon, seeds, sourdough</i>	<b>20</b>
PARSNIP SCHNITZEL <i>brussels sprouts, chervil, gherkins, yoghurt curd</i>	<b>21</b>
OPEN-FIRE CHARRED OCTOPUS <i>chili &amp; mint dressing, lemongrass</i>	<b>22.5</b>
SEARED SCALLOPS <i>mandarin, pork hock, salsa verde</i>	<b>22.5</b>

**PLEASE INFORM YOUR WAITER OF ANY DIETARY REQUIREMENTS**

**LARGE PLATES**

CAULIFLOWER <i>curry leaves, macadamia, mulled sultanas</i>	<b>27.5</b>
MAHY FARM CHICKEN <i>dukkah, hazelnut dressing, honey saffron, sunflower seeds</i>	<b>29</b>
LAMB RACK <i>caramelized crème fraiche, seaweed tapenade</i>	<b>30</b>
MARKET FISH <i>please ask your waiter</i>	
PLATFORM GRILL OF THE DAY <i>please ask your waiter</i>	

**GARDEN**

LOCAL LEAVES <i>yuzu dressing</i>	<b>14.5</b>
COS LETTUCE <i>buttermilk, cured yolk, green olive oil</i>	<b>15</b>
WARM GREENS <i>lemon dressing, muhamarra, pumpkin seeds</i>	<b>17</b>

**DESSERTS**

CHOCOLATE MOUSSE <i>hazelnut praline, caramelized tamarillo</i>	<b>11</b>
LEMON CURD <i>blueberry compote, meringue</i>	<b>11</b>
WOODFIRED CAMEMBERT <i>basil, oat crumble, roasted apple</i>	<b>15</b>