

Menu

Small Plates

Marinated Olives. Cumin. Burnt Orange.	VG.GF	14
Spanner Crab. Celeriac Remoulade. Fried Milk Bread.	GFO	24
Potato Hash. Curried Mayo. Chive.	VG.GF	20
Stracciatella. Agrodolce. Sydenham Sourdough.	V.GFO	25
Market Fish Crudo. Buttermilk. Wakame. Radish. Lime. Avocado.	GF.DFO	24
Fried Chicken. Ranch Dressing. Celery. Pickled Chilli.	GF	25
Lemongrass Beef. Furikake. Hoisin. Pickled Ginger. Kewpie Mayo.	DF	21

Medium plates

Triple Cooked Agria. Gremolata. Parmesan. Aioli.	GF.V.VGO	23
Buttered Baby Peas. Green Beans. Ricotta Salata. Pancetta.	GF.VGO	20
Roasted Carrots. Whipped Feta. Chilli Peanut. Parsley.	V.GF.VGO	22
Jerusalem Artichokes. Shallot Jam. Goats Cheese. Honey. Fried Sage.	GF.VGO	23
Shaved Sprouts. Currants. Pecorino. Prosciutto.	GF.DFO/VO	22

Large plates

Pan Fried Market Fish. Tomato Compote. Celeriac.	GF	52
Roasted Lamb Shoulder. Pumpkin Yoghurt. Ras El Hanout. Hazelnuts.	GF	54
Oyster Mushroom Risotto. Parmesan. Pangritata.	GF.V	38
Roasted Pork Belly. Corn Polenta. Jus.	GF.DFO	52
700GM Chargrilled Ribeye. Chimichurri.	GF.DF	80