

sis

SMALL PLATES

Freshly baked sourdough flat breads	7
Braised lentil & roast garlic puree, guanciale, salted lemon	10
Whipped forest mushroom, truffle, basil oil	14
Roasted carrot hummus, pistachio dukkah, coriander oil	12
Taramasalata, smoked fish roe, lemon oil	14

Freshly shucked oysters on ice, lemon, shallot vinegar (6)	38
Spinach pie, goat feta, filo, toasted walnuts, brown butter	22
Grilled octopus, salsa verde, garlic croutons, baby basil	28
Market fish crudo, passionfruit, dill oil, chilli, fennel	19
Lamb meatballs, parsnip skordallia, coriander salsa	23
Roasted cauliflower, buratta, house-made n'duja	25
Salt & pepper squid, green harissa, pistachio	23

SALADS

Roasted heritage carrots, hung yoghurt, pistachio dukkah, coriander oil	17
Mushrooms 'a la grecque', parsley, citrus oil	17
Little gem lettuce, pecorino, shaved apple, celery, toasted walnut vinaigrette	19
Grilled free range chicken, fregola & herb salad, olives, pomegranate, feta	26

LARGE PLATES

Market fish, Jerusalem artichoke caponata, capers, medjool dates	39
Free range chicken breast, grilled brassica, quinoa, toasted pumpkin seeds	37
300g Speckled Park beef scotch fillet, sherry roast onions, salsa 'roja picante'	42
Fresh linguine, mushroom, truffle, chives, pecorino	21 / 32
Hand cut pappardelle, sticky beef short-rib, pickled golden raisins, capers, pecorino	35
Cannelloni, beef cheek ragu, provolone, fontina cheese	37
Lamb 'kleftiko', shoulder cut on the bone, preserved lemon, baby garlic potatoes	72

SIDES

Herb potato fries, pecorino	14
Cauliflower, sultana, capers, cauliflower yoghurt, parsley	16
Creamy mashed potatoes, n'duja & parsley	14
Broccolini, whipped feta, garlic, za'artar, lemon	16