



## Take Away Menu

|  |    |
|--|----|
| Freshly baked sour dough flat breads                   | 7  |
| Whipped forest mushroom, truffle, basil oil            | 10 |
| Roasted carrot hummus, pistachio dukkah, coriander oil | 11 |

### Pizzas

|                             |    |
|-----------------------------|----|
| Classic margarita           | 20 |
| Serrano ham rocket parmesan | 25 |

### Small plates

|   |         |
|---|---------|
| Spinach pie, goat feta, filo, toasted walnuts, brown butter | 20      |
| Lamb meatballs, parsnip skordallia, coriander salsa         | 21      |
| Mac n Cheese, bacon, chilli, fontina cheese                 | 19 / 30 |

### Salads

|  |    |
|--|----|
| Little gem lettuce, pecorino, shaved apple, celery, toasted walnut vinaigrette | 19 |
| Grilled free-range chicken, fregola & herb salad, olives, pomegranate, feta    | 24 |

### Large plates

|   |    |
|---|----|
| Lamb 'kleftiko', shoulder cut on the bone, preserved lemon, baby garlic potatoes      | 69 |
| Cannelloni, beef cheek ragu, provolone, fontina cheese                                | 35 |
| Za'atar spiced lamb cutlets, preserved lemon labneh, pickled zucchini                 | 36 |
| Spanish fried chicken, romesco hung yogurt, nduja butter, lemon                       | 33 |
| Hand cut pappardelle, sticky beef short-rib, pickled golden raisins, capers, pecorino | 32 |

### Sides

|                                   |    |
|-----------------------------------|----|
| Herb potato fries, pecorino       | 14 |
| Pistachio, dukkah potatoes        | 12 |
| Asparagus with pistachio aiillade | 15 |