

sis

SMALL PLATES

Freshly baked sour dough flat bread	8
Taramasalata, pork crackling, chilli oil	16
Chicken liver parfait, preserved pear, pistachio granola	16
Roast carrot hummus, black sesame seed za'atar, coriander oil	15
Whipped goats curd, smoked beetroot tartare, rocket	16

Freshly shucked oysters on ice, lemon, shallot vinegar (6)	38
Spinach pie, goat feta, filo, toasted walnuts, brown butter	23
Grilled local octopus, potato confit, pickles, dill, smoked chilli	28
Yellow fin tuna, pink grapefruit, cauliflower puree, mint, sumac	24
Coastal lamb meatballs, sheep's milk labneh, sautéed kale, chilli dukkah	24
Fresh burrata, harissa glazed carrots, carrot butter, wild herb salad	26
Crispy calamari, whipped taramasalata, chilli oil	25

SALADS

All the beets, 'raw and roast', capers, buttermilk, sherry vinaigrette	19
Chopped silverbeet, garlic, preserved lemon, grilled haloumi, toasted almonds	19
Grilled chicken, little gem lettuce, pistachio ranch, ricotta salata, tarragon	32

LARGE PLATES

Vine wrapped market fish, broccolini, borlotti bean casserole, fermented chilli	39
Gigantic squid, chopped zucchini baba ghanoush, garlic croutons	32
Free farmed pork chop, soft polenta, lemon butter, Parmigiana Reggiano, Ortiz anchovy	39
Spanish fried chicken, romesco hung yogurt, nduja butter, lemon	37
First light wagyu bavette, grilled oyster mushroom, mushroom ketchup, parsley puree	42
Hand cut pappardelle, Jerusalem artichoke, truffle, macadamia, pecorino	33
Lamb 'kleftiko', shoulder cut on the bone, preserved lemon, baby garlic potatoes	78

SIDES

Herb potato fries, pecorino	14
Roast cauliflower, pancetta, raclette cheese	15
Creamed agria potato, pecorino, truffle	14
Broccolini, whipped feta, garlic, za'atar, lemon	16