

# sis

## SMALL PLATES

Freshly baked sour dough flat bread	9
Whipped garbanzo bean hummus, crispy chilli oil, parsley	17
Smoked taramasalata, crayfish head butter, chilli, puffed wild rice	18
Chicken liver parfait, date molasses, pistachio	18

Freshly shucked local oysters on ice, lemon, shallot vinegar (6)	42
Chilled market fish crudo, cashews, pickled grapes, guindilla, verjus	28
Local burrata, fried cauliflower, pinenut granola, lemon thyme oil	28
Glazed coastal lamb ribs, black garlic, pomegranate, pistachio zhoug	29
Free farmed pork meatballs, pancetta, basil pesto, parmesan	27
Crispy calamari, toum, chilli oil, lemon	27

## SALADS

Baby cos, buttermilk dressing, shaved pear, chives, prosciutto, toasted walnut	29
Roasted baby carrots, crispy quinoa, medjool dates, lemon ricotta	29

## LARGE PLATES

Spanish fried chicken, 'nduja butter, hung yoghurt romesco, lemon	39
Rotolo, spinach, ricotta, toasted walnut, brown butter, parmigiano Reggiano	34
Rolled pork belly confit, truffle polenta, salsa verde	40
Scotch fillet, fried gnocchi, mushroom ketchup, peppercorn jus	48
Market fish, chopped shrimp, brassicas, risoni, pecorino	44
Lamb 'kleftiko', shoulder cut on the bone, preserved lemon, baby garlic potatoes	94

## SIDES

Rocket salad, white balsamic, medjool dates, pecorino	16
Herbed potato fries, parmesan, truffle	15
Roasted brussel sprouts, harissa butter, ricotta salata	16
Roasted kumara, smoked labneh, pomegranate, kawakawa za'atar	17