



SHARED PLATES / SUMMER MENU

PROTEINS - CHOOSE 2

- Pineapple roasted spatchcock chicken with sour shallots, corn cream, coriander salsa
- Crispy skinned barramundi with charred lemon, burnt butter and dill
- Olive oil poached salmon with herbed cream friache, pickled heirloom beets and radish
- Braised & smoked 16 hour brisket with texas bbq sauce and burnt ends
- Yoghurt braised lamb rump with oregano and onion fritters
- Pork belly with crispy crackling, apple essence and pickled shallots
- Grilled eggplants with macadamia and garlic crumb, rocket yoghurt and lemon

STARCHES - CHOOSE 1

- Crispy Chats with garlic, thyme and persian feta
- Beer battered chips with ranch and pork crackling
- Hellenic republic cypriot grain salad
- Roasted rosemary root vegetable with salsa verde

SALAD / VEGETABLES - CHOOSE 3

- Charred cos lettuce with buttermilk and chive dressing
- Roasted heirloom carrots with honey, curd and soft herbs
- Red and gold beets with mint and smokey paprika toasted seeds
- Heirloom tomato salad with ripped buffalo mozzarella and basil oil
- Radish, dill and cos lettuce salad with smokey lemon dressing
- Charred figs with candied walnuts, rocket, meredith goats cheese and vincotto
- Root veggie slaw with toasted seeds, verjuice and mustard salad
- Summer Veggies with olive oil, garlic and lemon