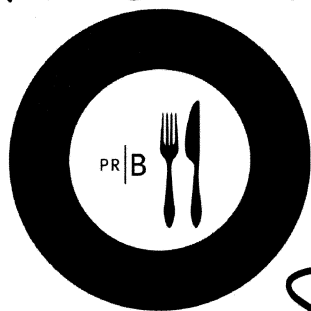


Apéritif - Pineau des Charentes on ice. 10<sup>50</sup>

Bread with housemade butter & Spanish olive oil. 7.50



Pita crisps with whipped goats cheese and tapenade. 12<sup>50</sup>

Olives. 8.50

Southern clams 22<sup>50</sup>/  
34<sup>50</sup>

- Grilled whole sardine, a spiced grapefruit salad, horseradish cream — and toast. 21<sup>50</sup>
- Ricotta, silverbeet & preserved lemon ravioli with a walnut-butter sauce. 22<sup>50</sup>
- Ox tongue with a salad of apple, parsley and shallots, and dried peach-mustard relish 22<sup>50</sup>
- A selection of Spanish cured meats with olives, paprika-spiced almonds & sourdough. 22<sup>50</sup>
- Chicken liver pâté, chutney and comichons. 19<sup>50</sup>

### Main Courses.

#### Market Fish

34<sup>50</sup>

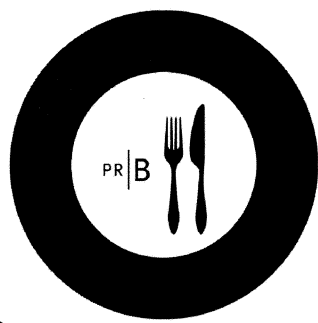
- Whole Yellowbelly flounder with burnt butter, salsa verde and crushed potatoes. 34<sup>50</sup>
- Confit of duck with pommes Lyonnaise and preserved fig. 35<sup>50</sup>
- Herb-crusted lamb rump with a saffron-chickpea dahl, tamarind jus & cucumber-coconut-mint raita. 35<sup>50</sup>
- Char-grilled steak, chunky chips, herb-garlic butter
  - scotch 34<sup>50</sup>
  - eye fillet 35<sup>50</sup>

- Pizza #1 chorizo, caramelised onions, goats cheese, chilli-citrus oil.
- Pizza #2 spiced lamb, mozzarella, spinach, mascarpone, pinenuts. 25'

sides: 8<sup>50</sup>

- Broccolini with miso butter
- Bistro salad, house dressing
- chunky chips, aioli
- Beetroot, carrot and apple slaw, organic sprouts, tahini
- Macaroni cheese with pancetta, walnuts + chives.
- Honey-roasted carrots with feta and rosemary.

(Delicious vegetarian dishes are available.)



## Puddings

all at  
\$14<sup>50</sup>.

- A warm Valrhona chocolate pudding with chocolate sauce + crème fraîche.
- Crème Brûlée
- Today's dessert special.



Dessert cocktail - Black Forest Extravaganza!

• Woodford Reserve,  
Chambord liqueur, cherry  
puree, Valrhona chocolate  
cocoa nibs, whipped cream.

\$20'

• A little plate of sweet treats. \$12<sup>50</sup>

• Affogato \$11<sup>50</sup>

• Sorbet/Dairy-free  
ice cream. \$10<sup>50</sup>

• A glass of vin santo with our  
home-baked cantuccini. \$12<sup>50</sup>

The cheese selection is written  
up on the blackboard.

\$15<sup>50</sup> - single serve (60g)

\$32<sup>50</sup> - cheeseboard (3x40g)

Please refer to the winelist for  
dessert wine, sherry, port and liqueurs.  
Gift vouchers are available.