

# N I G H T

## SNACKS

marinated olives ** *	10
house made sourdough, brown whipped butter	4
lamb shoulder croquette, toum, green zhoug - 1pc	12
mushroom donut, mushroom pate, pickled shiitake - 1pc	9
blood orange, persian feta, coriander, fig oil	18
charcuterie **	39

## SMALL

grilled lamb skewer, tarator, ras el hanout **	28
mushroom medley, pine nut curd, porcini crumble, quinoa crispy	28
roast savoy cabbage, mussels butter, pomelo, bone marrow **	27
chickpea socca, almond gazpacho, scallops, rhubarb ** *	29
turnip pappardelle, miso, buckwheat ** *	27

## SHARED

silverbeet gnudi, butternut, citrus walnuts dressing	35
duck confit, tamarillo mole, sesame seeds, tortilla	39
wagyu pastrami, whipped caraway, sugarloaf cabbage, savory yeast **	38
crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil	39
wood fire free-range chicken, nduja butter, gremolata - half / whole **	45 / 65
whole wood fire line caught fish	m/p
dry aged nz beef ** *	m/p

## GARDEN / SIDES

wood fire brussels sprout, vincotto, salted ricotta, anchovies **	23
grilled endive, almond, pecorino, cure egg yolk **	23
garden leaves, crispy chicken skin, spring onion vinaigrette ** *	19
wood fire potatoes, sour cream, chives **	17
cassava fries, horseradish ** *	16

## DESSERT

wood fire camembert, roast peach, oat crumble	27
chocolate parfait, lemon grass anglaise	18
chevre sorbet, beetroot, caramelised whey	18
affogato	14