

menu

Duck Prosciutto, cured in house, balloon bread, creme fraiche, pear chutney

Panella, preserved lemon, smoked sardine

Tater Tots, caramilized lemon and confit garlic aioli

Charred Corn, lime crema, chili glaze, puffed quinoa

Assortment of Turkish Cheeses, home made condiments, charcuterie

Little Gem Lettuce Caesar Salad, anchovy vinaigrette, cured egg yolk

Black Eyed Peas, sweet pepper, tahini cashew dressing, egg yolk cream, capers

Gnocchi Parisienne, kale, oyster mushroom, garlic oil and lemon zest

Cavatelli, crispy prosciutto, parmessan, chives

Korean Pork Belly Slider, kimchi, gochujang aioli, cilantro

Catch of the day

Grilled Octopus, spring onion, green curry

Pan seared Lamb Loin, gremolata, broccolini

Beer braised Beef Chuck Pave, polenta, marinated tomato, pearl onion

Dark Chocolate Tart, hazelnut and white chocolate creame

Chamomile Panna Cotta, blackberry and opal basil fluid gel, honey oat crumble