



SEASONAL FOOD MENU

Kitchen open until 4pm. Our menu is designed for sharing, with dishes served as they're ready.

SMALL PLATES

Salted Turkish bread (DF)	
With fermented chilli oil & house za'atar	8
Marinated olives (GF, DF)	
With fennel seeds, garlic & oregano	9
Roasted beetroot hummus (GFO)	
With sumac, pickled red onions, walnuts & <i>salted Turkish bread</i>	22
Local burrata (GFO)	
With peppernato, basil pistou, aged balsamic & <i>salted Turkish bread</i>	26

KIDS (up to 14 years)

Crispy chicken bites	
Served with hand-cut home fries, tomato sauce, mayonnaise, cherry ripe, strawberries, served with a drink and zooper dooper	15

*Dishes include some ingredients not listed. Please advise us of any allergies.
We'll do our best to accommodate.*

GF = Gluten Free | GFO = Gluten Free Option
DF = Dairy Free | DFO = Dairy Free Option



SEASONAL FOOD MENU (continued)

Ask our staff for the perfect wine pairing to complement your meal.

SHARE PLATES

Grilled zucchinis (GF, DFO)	
Almond cream, dukkha, currants, lemon thyme ricotta & peri-peri	22
Prawn & ginger dumplings (5) (DF)	
Sweet & sour cucumbers, chilli & coconut relish, tom yum sauce	24
Pumpkin & feta arancini (5)	
Sage pesto & Meredith goat curd	23
Potato bravas (DF)	
Crispy fried potatoes with smoked paprika salt, garlic mayonnaise & house-made tomato ketchup	18
Chicken cotoletta (DFO)	
Herb-crusted chicken cutlet, fennel & green apple slaw, caper-parsley remoulade	25
Harvest share platter (GFO)	
Selection of savory cheddar, brie, Spanish jamón, French-style pâté, seasonal dips, olives, dried fruit paste & onion chutney, with lavash & warm baguette	55

DESSERTS

Milk chocolate ganache (GF)	
With hazelnut, peanut butter & raspberry sorbet	15
Spiced apple & blackberry crumble	
With oat, pecan, coconut & brown sugar ice cream	18