



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 With fermented chilli oil & house za'atar	8
Marinated olives With fennel seeds, garlic & oregano	9
Roasted cauliflower hummus <i>(best served with salted Turkish bread)</i> With sumac & pickled cauliflower	16
Local burrata <i>(best served with salted Turkish bread)</i> With peppernato, basil pistou & aged balsamic	20

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



SEASONAL FOOD MENU (continued)

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

SHARE PLATES

Grilled zucchinis (GF) Almond cream, dukkha, currants, lemon thyme ricotta & peri-peri	22
Prawn & ginger dumplings Hot & sour cucumbers, crispy chilli, spring onion sesame sauce	23
Pumpkin & feta arancini Sage pesto & Meredith goat curd	23
Potato bravas Crispy fried potatoes with smoked paprika salt, garlic mayonnaise & house-made tomato ketchup	17
Chicken cotoletta Herb-crusted chicken cutlet, fennel & green apple slaw, caper-parsley remoulade	25
Harvest share platter (Serves 2-3) (GF on request) Selection of savory cheddar, brie, Spanish jamón, chicken & pancetta terrine, seasonal dips, olives, dried fruit paste, & onion chutney, with lavash & warm baguette	55

DESSERTS

Honey ice cream With burnt butter & macadamias	15
Mille-feuille ['meel-foy'] Pistachio custard, wattle seed strawberries & layered puff pastry	18