



PLATES FOR THE TABLE

BREAD

organic sour dough cob | balsamic & olive oil | cultured butter v/*

START

wood-fired chilli salted calamari | roasted garlic aioli | chilli jam df/gf

IN BETWEENS

Xiao Long Bao (steamed vegetable dumpling) | ginger vinegar sauce df/v/vf

MIDDLE

Israeli spiced lamb | hummus | flat bread | pomegranate salsa df

Korean sticky chicken | wood fired | radish apple kimchi | garlic & chilli fried noodles df

seared salmon | seared scallop | corn puree | herb crumb | salmon pearls

SIDES

garlic house mash gf/v

house mixed leaves | lemon oil df/gf/v/vf

ENDS

(Alternate serve)

coconut tapioca pudding | raspberry sorbet | almond meringue drops | apple curd gf/v/df/*

churros | dulce de leche | mango puree

\$65pp