



SHARE MENU

(12PM – LATE)

Toasted garlic ciabatta ^V	\$10
Bruschetta cubana, manchego, pico de gallo, oregano, pedro Ximanez ^V	\$18
Flat bread, taramasalata, bottarga	\$14
Street corn: Charcoal grilled sweet corn, truffle butter, San Simon cheese ^{GF / V}	\$10
Burrata, heirloom tomato escabeche, herb oil, toast ^{GFA / V}	\$20
Cauliflower cooked over red gum, pumpkin seed & sumac granola, rose harissa, beetroot ^{GF / VG}	\$16
Salt & pepper squid, lime aioli ^{GFA}	\$13
Sugar & spice cured kingfish, torched jalapenos, citrus ceviche, creme fraiche, shiso ^{GF}	\$18
Gunpowder lamb ribs cooked over charcoal, minted yoghurt ^{GF}	\$18
Nashville fried chicken tenders, pickles & a chipotle mayo	\$18
Pork tacos (2), salted cabbage, corn crema, wood roasted pineapple, adobo sauce, corn tortillas ^{GF} 🌶️	\$18
– add extra tacos	+\$7 each
– vegan available with Mesquite cauliflower (upon request)	
Sticky chicken wings, cucumber, lime & coconut dipping sauce 🌶️	500gm: \$16 / 1kg: \$32
Tapas plate: Smokey chorizo, stuffed piquillo peppers, jamon, sardines escabeche, manzanillo olives & ciabatta ^{GFA}	\$36
Wedges with sour cream, sweet chilli ^V	\$14
Fries ^V	\$10

DIETARY KEY (please advise our wait staff of any food allergy requirements):

GF = Gluten Free | V = Vegetarian | VG = Vegan | VA = Vegetarian Available (upon request)

VGA = Vegan Available (upon request) | GFA = Gluten Free Available (upon request)

🌶️ = Mild spice | 🌶️🌶️ = Medium spice