

from the kitchen

Dips w/ wood oven baked bread	12
Antipasto - buffalo mozzarella, salami, prosciutto, olives, tomato, Spanish anchovies	18
Grilled Cypriot "Will Studd" Halloumi	8
Spanish anchovies, shaved fennel, parsley	7
Chicken Kofte, pistachio, dates (3)	10
Wood oven roasted Lamb shoulder, pumpkin, cavallo nero, olive	19
Baked Rockling, salsa verde, kipfler potatoes, cherry tomato, capers	24
House made falafel, tabouli, tarator, flatbread	17
Pide w/ turkish sausage, kasser cheese & onion relish	13.5
Levantine w/ spiced lamb, pine nuts, tomato and hummus	13.5
Spanakopita w iceberg, redlof, chive	16
Wagyu beef slider, pickles, onion jam, confit potatoes	19
Crab cakes, dill crème fraiche, bean sprout, coriander (3)	19
Salads of day	6.5/13.5

from the cabinet 10.5

Sandwiches-

- Roast chicken w/ mum's stuffing
- Salami, buffalo mozzarella, basil
- Tea smoked ocean trout, beetroot relish, crème fraiche
- Corned beef, celeriac apple remoulade
- Gypsy ham, swiss gruyere, Dijon, shredded iceberg
- Roasted field mushroom, grana padano, tomato

Piadinis- (Italian flatbread cooked in wood oven)

- Serrano, blue delaquille cheese, pear
- Eggplant, zucchini, smoked mozzarella, relish