EAT WITH YOUR — HANDS —

CHICKEN LIVER PÂTÉ Champagne & Aleppo Pepper Gelée, Smoked Sea Salt with Sunflower Seed & Raisin Toast

HOT BRIE (BEGUM VICTORIA) (V) Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V) Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

FALAFEL & HUMMUS(V) Lightly spiced, vibrant Edamame Paté & Chickpea Hummus with shaped to order Green Herb Falafel, sweet-pickled Peppers, Chickpea Escabeche, 45 day preserved Sicilian Lemon Oil & a fresh, zesty Parsley Salsa

GREEK MINI PIES (V)

Greek Savoury Mini Pies with Charred Zucchini, Feta, Confit Garlic, Dill & Parsley; served with an Orange-Fennel Salad, Schug & a Tahini-Lemon Dip.

SPICY BEEF TARTARE TARTS

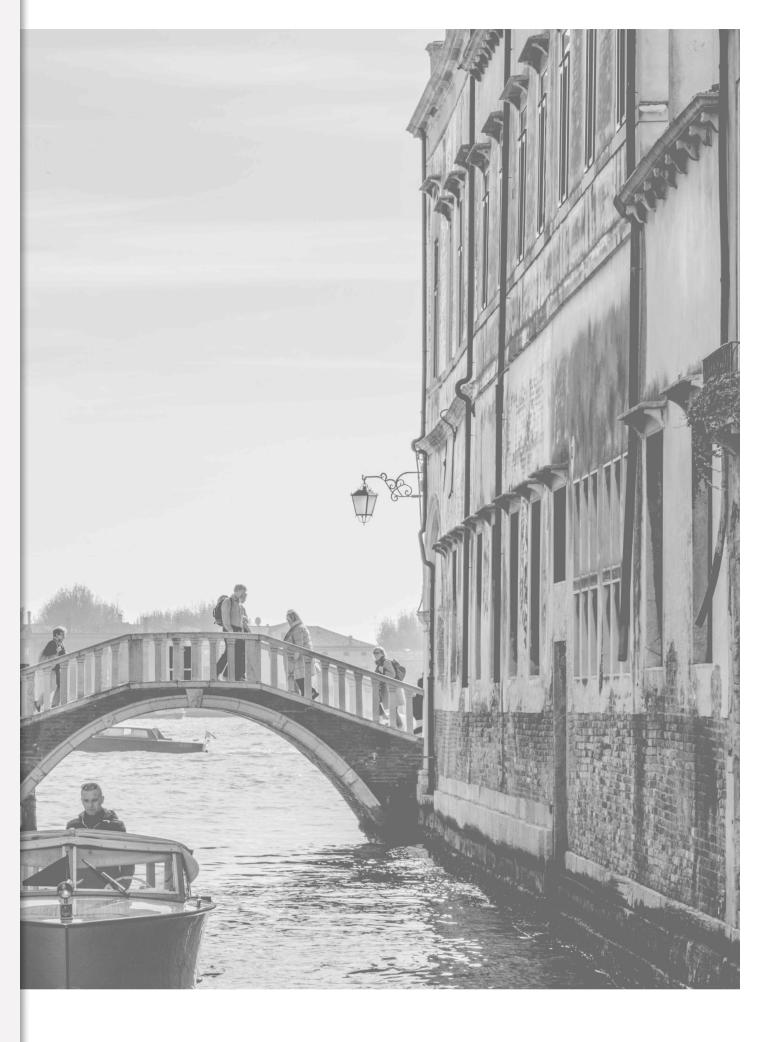
Raw Prime Beef Filet tossed with Cornichon, Shallots, Capers, Parsley, Chives, fresh Horseradish & smoked Chilli oil, served in crisp Tart Shells.

(A5 available on request)

AVOCADO TOSTADA (V) 🕼

Red Bean Paste, Pickled Peppers, Salsa Taqueria, Roasted Chilli Salsa, Goat Cheese Cream, Brûléed Brie, Green Tomato Chips & Chilli Crisp.

TWICE COOKED FRESH TRUFFLE & PARMESAN FRIES (V) Served with Garlic Mayo





TACOS DE YAKA (V)

Soft, yellow Sweet Potato Tacos smeared with Edamame - Avocado Paté, topped with roasted tender Jackfruit, Black Beans, Lotus Root Chilli Crisp, Pico De Gallo & A Chayote-Green Mango Slaw

PUERTO RICAN CARNE ASADA

Soft Masa Tacos with a Sazón Caliente marinated, cured & hot smoked prime cut of Beef; tossed with Onions, Jalapeño, Beef Juś & Marrow Butter; topped with Guacamole, a spicy Tomatillo Salsa & peppery Pastrami Floss

FRIED FISH

Soft, purple Sweet Potato Tacos with crispy fried Barramundi, topped with a blistered Tomatillo Salsa, Pico de Gallo, Sour Cream & Tobiko

-TO SHARE -

SALUMI PLATTER

Parma Ham | Mortadella | Spanish Chorizo | Salami Milano | Napoli Salami

Served with - Tigelle Buns (Bread from Emilia-Romagna), Gnocchi Fritto, Pickled Gherkins, Olives, Green Peppercorn Mustard & Spicy Green Apple Mostarda

OLIVES (V)

Bowl of Marinated Jumbo Greek Olives & Queen Gordal with Labneh & Grilled Pita (V)

CHEESE BOARD (V)

Cheddar | Manchego | Bel Paese | Smoked Gouda | Brie

Served with - Crackers, Parmesan Grissini, Smoked Honey, Berry Compote & Red Globe Grapes, Fig, Nut & Cranberry Paté

- * CRUDO

TUNA TATAKI

Sashimi Grade Line Caught Yellowfin Tuna, Pickled Plum, Confit Garlic, Chilli Oil, Avocado Purée, Gondhoraj Lemon & Sesame Seed Sauce, Chive Oil with Crispy Black Rice

HOUSE CURED & APPLEWOOD SMOKED SALMON

Bergamot glazed Salmon cubes dusted with a crispy Salmon Furikake, & served with a Cucumber, Quinoa & Vegetable Escabeche, Pickled Radish, Horseradish Crema, Edamame Purée & Chive Oil

SCALLOP CARPACCIO

Hokkaido Scallops brushed with Yuzu-Gondhoraj Lemon Oil; with Chives, Bonito Flakes, Ginger Ponzu, Fujiko & Citrus Jelly

OYSTERS ROCKEFELLER

Baked Oysters with Herb, Butter & Parmesan Crumb

WINE PICKLED GRAPE & GOAT CHEESE (V)

Arugula, Iceberg, Lollo Rosso, tossed in Yogurt & Balsamic Dressing, Nut crusted Warm Goat's Cheese

- SALADS -

RIESLING POACHED PEAR SALAD (V)

with a Cranberry & Cream Cheese stuffing, Radicchio & Mesclun tossed in a Cranberry Vinaigrette, brûléed Figs, fresh Apples, Roasted Beetroot & Filter Coffee **Candied Walnuts**

LUPINO

Caesar Salad with Shredded Romaine Lettuce, Poached Chicken, Creamy Egg Dressing, Parma Ham Floss, Garlic Sourdough Rosette & Parmesan Snow

BURRATINA (V)

Creamy Burratina with a Stracciatella centre on a charred Peach & Mustard purée, tangy Avocado, marinated Honeydew, spicy Melon Seeds & Balsamic dressed Arugula

BARLEY & AVOCADO (V) 🤣

Pickled Peppers, Purple Cabbage, Haricot Beans, Cucumber, Marinated Zucchini, Pomegranate, Kalamata Olives, Toasted Cashew Nuts, Peanut Butter & Rice Vinegar Dressing

SMOKED & ROASTED DUCK

Deliciously smokey slices of Duck on a warm Masa Taco, with Guacamole, Red Bean Paste, Pineapple Salsa, Cucumber Juliennes, Scallion & a spicy Sesame - Duck Skin crisp

ASPARAGUS & TRUFFLE SOUP (V) Sautéed Water Chestnut, Garlic Breadcrumbs

- SOUPS

ROASTED WILD MUSHROOM SOUP (V) 💋

King Oyster, Shiitake, Porcini & Creminis, roasted over wood-fire & cooked with Herbs & Almond Milk, puréed & served with Truffle Croutons

LOBSTER BISOUE A classic served with a side of Lobster Salad on Shrimp Crackers

SMOKED CHICKEN CHOWDER

In a creamy Velouté, with diced vegetables, Sage & a side of Thyme - Cheddar Biscuits

-HOT SMALL PLATES -From The Wood-fired Grill

EXTRAS

Grilled Pita Saffron Pilaf

BABY CORN ELOTE (V)

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

EGGPLANT SPEDUCCI (V)

Eggplants when treated well have the ability to be unctuous and hugely satisfying. This Speducci is one such example where tender, fresh Eggplant are given a robust treatment using two flavours from opposite ends of the spectrum, Miso & Chimichurri, griddle cooked; topped with crispy Wheat Bran & Almond crumble.

HARISSA CHICKEN

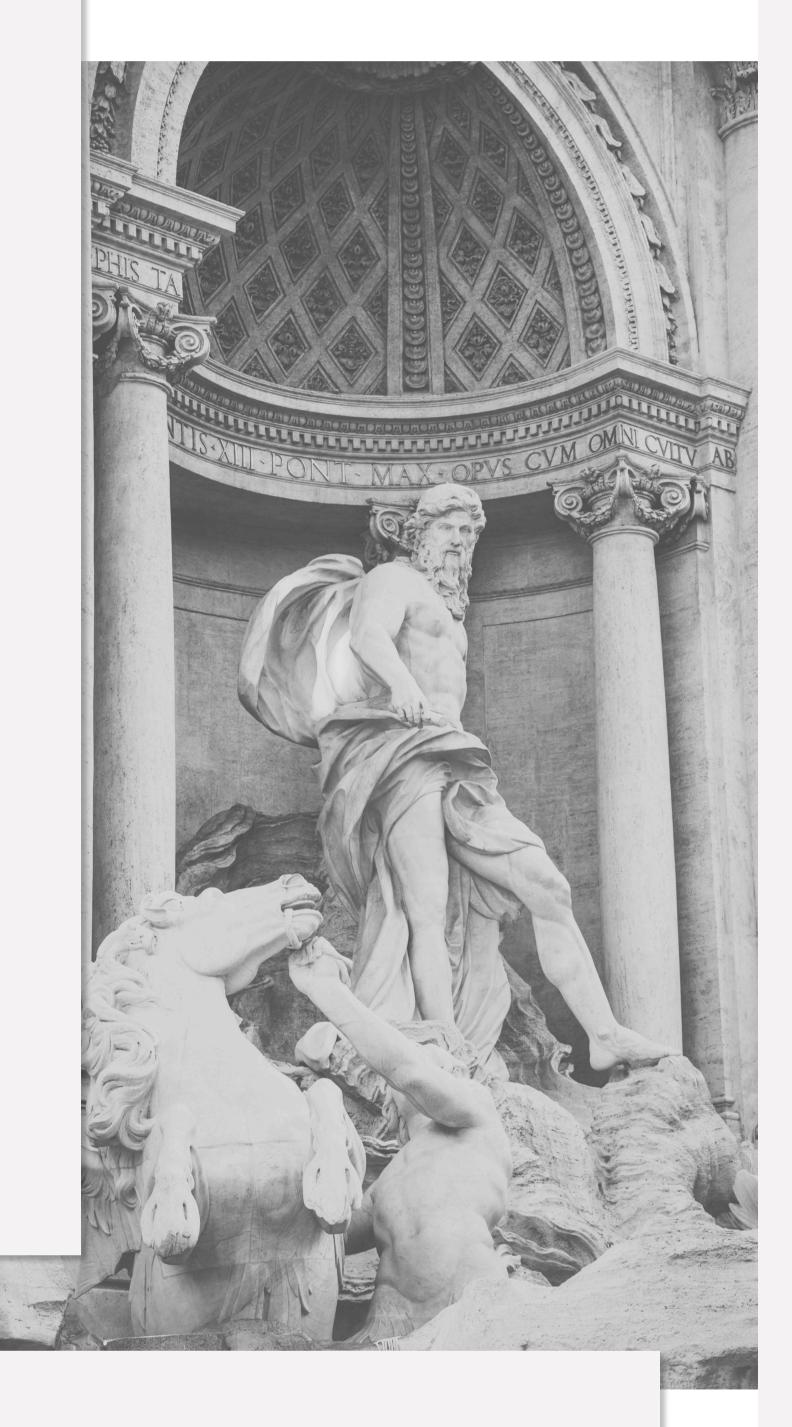
Roasted Tomato & Rose Harissa marinated Chicken Thigh with a Spicy Dip, Rose Petal-Garlic & Peanut Crumble

ARMENIAN STYLE CHICKEN LULE KEBAB

Marinated hand minced Chicken spiced & skewered with Coriander, Pickled Onion, Roasted Tomatoes, Hummus & Za'atar-Feta Flatbread.

LAMB CHELO

Very subtly flavoured Persian lamb mince kebabs with Onion Juice, Sumac, Urfa Chilis, Pepper & Turmeric; Char Grilled & served alongside a Persian salad of Tomatoes & Onions, Saffron



(Fresh Raw Oysters available on request)

BEEF CARPACCIO

Thinly sliced Tenderloin, Umami Mayo, Truffle Salsa, Shaved Parmesan, Baby Arugula & Fried Capers

With optional Fresh Black Truffles (3g) as per availability

SEABASS TIRADITO

Strips of tender, flash cured Seabass Crudo, with pickled Raw Papaya & Green Onions; finished with Cilantro Oil & served with a spicy Passionfruit, Raw Mango, Jalapeño & Ginger Broth

HAMACHI TARTARE (TABLE-SIDE)

Sashimi Grade Japanese Yellowtail, Pickled Gondhoraj & Yuzu Purée, Chilli Coriander Oil, Bonito Mayo, Fresh Nati Coriander, Fried Shallots, Chives & Fujiko

*Crudo means raw

-HOT SMALL PLATES -

HALLOUMI FRIES (V)

Crumb fried Halloumi with a Green Chilli & Celery Salt dust; served with a spicy Beet-Truffle Ketchup & Honey-Chilli Dip

OYSTER MUSHROOM KARAAGE 💋

Pink Oyster mushrooms, coated and fried to a crisp, with a porcini chili dust. Served with a horseradish lemongrass and chili ponzu and a gochujang sesame dip

LEVANTINE STYLE ROASTED VEGETABLES & HUMMUS (V)

Charred Cabbage, spice-roasted Chayote, Carrot, Parsnip, Chickpea Escabeche, Black Lime Dust & Toasted Pine Nuts

SLOW SMOKED ROMA TOMATO GALETTE (V)

With a house-made Five Cheese Boursin, on thinly rolled Puff Pastry; served hot with Chive Crème Fraîche & Basil Dust

CHILI CRAB MELT

Jumbo Lump Crab & Claw Meat baked with a spicy Garlic Chilli Cream Cheese & Hot Sauce base Gratinéed; served with Mini Pull Apart Bread

CALAMARI

Rings of large Tuticorin Calamari, tempura fried & dusted with house-made Green Chili Dust; served with a Hot Garlic Dip & Yuzu Koshu Mayo.

SMOKED CHORIZO & GAMBAS AL AJILLO

Small, sweet Andhra Coast Shrimp, steeped in generous amounts of Extra Virgin Olive Oil, with Garlic, smoked fresh Chorizo & Red Jalapeño; finished with Lime, Parsley, Cilantro & Prawn Butter. Served Hot with a char-grilled & sliced Sour Dough

Rice, Labneh & Fermented Chili Hot Sauce

LAMB CHOP SOUVLAKI

Premium Mulwarra Australian Lamb Chops marinated in a Greek Herb mix & Black Pepper, char-grilled on an open fire & served with Tzatziki, smashed Cucumber-Tomato salad with a Za'atar Flatbread.

-PASTAS

FRESH PASTAS

MUSHROOM TORTELLINI (V)

Fresh Tortellini stuffed with Nutmeg flavoured Ricotta, Parmesan & Manchego cheeses, tossed in a creamy & chunky Wild Mushroom Cream Sauce.

SAFFRON GNOCCHI (V)

Fresh Potato Gnocchi with Thyme & Saffron, pan seared & served on braised seasonal greens, a Chili -Pecorino Sauce, crumbled Blue Cheese & crispy Garlic

PAPPARDELLE BEEF RAGÙ

Slow braised Short-Rib Ragù, tossed with fresh Pasta, Parsley, Pecorino & Gremolata

CANNELLONI (V)

Slow cooked Spinach, Bathua, Avarekai & Chayote mixed with Ricotta & Parmesan; rolled & baked in fresh pasta with a Parmesan Mornay. Served on a Hot Basil & Tomato Coulis with Basil Oil & a Fennel Salad.

-RISOTTO —

WILD MUSHROOM RISONI (V)

A creamy & decadent Orzo Risotto with assorted Wild Mushrooms, Morels, Porcini Dust & fresh Parsley

VERDE RISOTTO 💋

Arborio Rice cooked with Edamame, Green Peas, Bathua Purée, Avarekai, Green Beans, Asparagus, Zucchini & Parmesan

CRUMBLED SAUSAGE, SPANISH CHORIZO & BACON RISOTTO

Sage, Kale, Pecorino & Chorizo-Chilli Oil

DRY PASTAS

Spaghetti

AGLIO E OLIO (V) Tossed with Garlic, Olive Oil, Morning Glory, Peperoncino & Basil.

CACIO E PEPE (V) A classic from Lazio, Italy; with Pecorino Romano & a Black Pepper emulsion.

PICCANTINA WITH LOBSTER Fresh Chili, Sun-Dried Tomatoes, Basil, Fresh Cream & finished with Parmesan Cheese.

SPAGHETTI CHORIZO VERDE

Spaghetti tossed in a house made Chorizo Verde blend from Spare Ribs & Belly, with Smokey Chorizo Oil, Pecorino Cheese & Sicilian Lemon Breadcrumbs

FUSILLI IN VODKA SAUCE 🕧 💋

Fusilli in a creamy Roma Tomato, roasted Red Pepper & Herbs Sauce with Vodka, topped with torn Baby Burrata & Shaved Parmesan. (Optional add on: Basil Pesto)

CLAM CASINO LINGUINE

Our playful, yet delicious take on this classic. The Linguine is tossed with rendered Bacon, Little Neck Clam Stock & Meat; topped with a zesty, lemony Pangratatta.

FIERY SICILIAN JUMBO PRAWNS

Crispy coated Jumbo Prawns bathed in a sweet-spicysour Sicilian Glaze & a Chive-Scallion Hot Oil

BUTTER ROASTED SCALLOPS

Sweet Atlantic U10/15 Scallops, pan roasted in butter & served on a Smoked Corn Purée, Pearl Couscous, Snow Peas & a Black Garlic sauce

FRIED CHICKEN

Marinated in Lemongrass & Red chillies; Twice crumbed & fried Chicken Thighs sprinkled with a Kaffir Lime dust & served with a Tamarind-Jaggery dipping sauce

CRISPY LAMB & HUMMUS

Braised Lamb & Lentils stuffed in Caramel Spiced Onion Petals, topped with Spicy Lamb Floss & served with Pine Nuts on a bed of Creamy Hummus & a side of Israeli Pretzels

STICKY PORK RIBS

Slow-roasted premium Pork Ribs in a Fermented Chili, Pomegranate & Bourbon Sticky Sauce with a side of German Potato Salad

PORK BELLY

Belgian Pork Belly-Fire roasted with Chipotle, Mustard & Honey; topped with an Almond-Garlic Crumble & Apple-Celery Slaw

STEAK SKEWERS WITH AU-POIVRE DIP

Black Pepper crusted Beef Tenderloin Skewers, seared on Plancha with Pepper, Cognac & Cream Sauce

CHICKEN A LA PLANCHA

Spiced Chickpea Miso marinated Chicken Breast Skewers, cast-iron cooked with a smokey glaze, served with Paprika Aioli & Cilantro Salsa

ROASTED BONE MARROW

Citrus Pepper Paste, smoked housemade Pastrami Crumble, Sourdough Toast & Herb Salad

BAKED JUMBO ASPARAGUS WITH TRUFFLE MORNAY (V) With a sweet & sour Pepita, a Macha Chilli,

Raisin & Almond Vinaigrette & mini Sage Croutons

-PIZZA-Option of thin crust or neapolitan style

CAPRESE (V) Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

VERDURE (V)

Spinach, Kale, Leeks, roasted Garlic, Sun-dried Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's Cheese & Sweet Potato Chips

THE DESI (V) Probably a gateway flavour blend for many of us, sacrilegious or comforting? You decide. Tomato sauce, Mozzarella & Cheddar cheeses, Bell Peppers, Charred Sweet Corn, Black Olives, Mushrooms, Jalapeño & Cherry Tomatoes

- KITCHEN -

Mains From The

ROASTED VEGETABLE BISTEEYA (V)

Flaky pastry encases roasted vegetables flavoured with Harissa & Feta; served along with Herbed Couscous, Labneh & a Sweet Fennel Marmalade.

WOOD FIRE ROASTED CHERMOULA **CAULIFLOWER (V)**

Twice cooked Harissa & Chermoula marinated Cauliflower cooked on a searing grill, with Garlic & Parsley Labneh, Roasted Bell Pepper Pickle, Algerian Schug & a Tahini-Almond-Pine Nut Crumble; served with freshly baked Halloumi & Za'atar Bread

PRESSED HALF BRICK CHICKEN

Air-dried Crispy Spatchcock of Chicken on creamed Mushrooms & Leeks, Smoked Sea Salt crispy Tuscan Potatoes & a side of Truffle Chicken Juś

TWICE COOKED CRACKLING PORK BELLY

Braised Red Cabbage, Confit Baby Potatoes in a Mustard, Mulberry & Vermouth sauce with Bacon roasted Brussel sprouts & Bacon Rashers

GRILLED MEDALLIONS OF TENDERLOIN

Olive Oil, Confit Garlic & Herb marinated centre-cut Medallions of Beef Tenderloin, grilled over wood-fire, with grilled Baby Carrots, Pepper Purée, roasted King Oyster Mushrooms, demi-braised White Onions, Pepper Sauce & mixed Herb Labneh

14 HOUR BRAISED SHORT-RIB

Fall of the bone slow cooked Beef Short-Ribs, in Sangiovese & Tomatoes with crispy Leeks, roasted Carrots, Mushroom Fondue & Pommes Purée

SLOW BRAISED LAMB SHANK TAGINE

With Baharat spices, Preserved Lemon Oil, turned Carrots, Chickpeas & fresh Harissa; served with Saffron Couscous or Rice & an Apricot Chutney

LAMB SHOULDER BARBACOA

Spice rubbed & Banana Leaf wrapped whole Kid Lamb Shoulder, very slow roasted in Smoked Chili Broth, with a North African Chermoula Salsa, Persian Spinach Yogurt, a Fennel & Radish Salad, Birria Sauce & Saffron Bread Finished Table-side

STEAK FRITES

Pan-Seared premium filet of Beef, French Fries, Herb roasted Parsnip & Mushrooms, Garlic & Marrow Butter with Rosemary Beef Juś

FIFTEEN LAYER LAMB LASAGNA

With slow cooked Lamb, Bay Leaf & San Marzano Tomato sauce & plenty of Parmesan; baked & served with a Lamb, Tomato & Herb Coulis



SALMON PICCATA

Fresh Norwegian Salmon, Creamy Dill Hollandaise, Asparagus, Sautéed Snow Peas & Caramelised Cremini Mushrooms

TIGER PRAWNS

Garlic & Coriander marinated Tiger Prawns with a kick; Lemon Butter Sauce & Chimichurri Salad

SEABASS MEUNIÈRE

OCEAN

Butterflied & pan-fried Dory (SEABASS), bathed in a delicious Brown Butter, Lemon, Caper, Garlic & Parsley Sauce. Served with a side of Saffron & Pine Nut Pilaf; served with a side of Almond crumble topped Haricot Verts & crispy Tuscan Potatoes

BLACK TRUFFLE PIZZA (V)

Black Truffle Bechamel, Mozzarella, Cheddar & Provolone topped with freshly shaved Black Truffle (as per availability)

SICILIAN

DESSERTS

Grilled Chicken, Fermented Chilli Paste, caramelised Onions & Ricotta Crumble

PEPPERONI Pork Pepperoni with Sharp Cheddar & Goat's Cheese

Top up (15 ml) With a Shot of Baileys

TIRAMISU Served Tableside Add a Shot of Espresso & Biscotti

DARK CHOCOLATE & BURNT ORANGE MOUSSE Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumble

DARK CHOCOLATE COULANT A Valrhona Hot Chocolate cake served in a cast iron pot with Burnt Vanilla Ice Cream

STRAWBERRY TRES LECHES

Enriched Vanilla cake soaked in Strawberry flavoured three milk syrup with a Caramelised White Chocolate, Coconut & Vanilla Mousse layered with a juicy & fresh Strawberry Jelly & a Cacao Nib Feuilletine Crisp

GELATO

All Gelato are Eggless; Made with A2 Cow's Milk & Buffalo Milk using our Unique Vintage Cattabriga Gelato Machine

CHECK WITH YOUR SERVER FOR THE REGULAR & FLAVOUR DU JOUR PB & J 🚯 💋 Banana Tahini Cake, Peanut Cream, Dark Chocolate Mousse & Strawberry Compote

BAILEYS TRIFFLE Baileys soaked Chocolate Sponge,

Baileys Cream, Nutella Crumbs & **Baileys Ice Cream**

CHEESECAKE 🛞

A double cream Cheesecake with a Buckwheat Biscuit base; served with a Burnt Butter Caramel Gelato, Fresh Berries & mini Meringues

SUNDAES

ROCKY ROAD Choco Chip Cookie, Fudge, Brownie, Marshmallow, Almond Brittle & Cacao-Nib

BANOFFEE

Banana Chocolate Chip Cookies, Banana Gelato, Dulce de Leche, toasted Cashew & Sea Sal

🕗 • Vegan

Image: Gluten Free