



Small Plates

Beet & Spiced Cured Kingfish	\$21
Fennel, spiced buttermilk and sorrel	
Lamb Sekuwa	\$21
BBQed spiced lamb loin with seasonal salad	
Crab Batuk Chukhauni	\$19
Fried lentil, local crab and salad of potato, peas with yoghurt turmeric dressing	
Spiced Tomato & Melon	\$18
Semi dried tomato, compressed melon and marinated yoghurt	

Large Plates

Minute Steak	\$32
Grilled beef tenderloin, salad of asparagus, eschalot and spiced green sauce	
BBQed Chicken Breast	\$32
Pumpkin puree, roasted pumpkin and chicken jus	
Texture of Duck	\$34
Braised duck maryland, seared duck breast, apple puree and pickled mustard	
Poached Fish of the Day	\$32
Rich vegetable broth, seasonal veggies and burnt tomato sauce	
Crispy Chyakhla - Corn	\$28
Puree of cauliflower, roasted broccoli and kale	



Sides

Seasonal Green Salad	\$12
Buttermilk dressing & spiced soybean	
Roasted Corn	\$12
Spiced butter	
Hand Cut Chips	\$12
Sichuan pepper salt	

Dessert

Stinging Nettle Cake	\$14
Barberry & mascarpone cream	
Warm Apple & Rhubarb Crumble	\$14
Vanilla ice-cream & syrup	
Buckwheat Lemon Tart	\$14
Lemon curd & lemon mousse	
Selection of Ice-cream	\$12