

## Plates

- Marinated anchovy & Turkish tea cream toast \$8
- \*Fava, pickled currants & dill on rice cracker \$8
- \*Zucchini, goat's fetta, spiced mayonnaise, sourdough \$14
- \*Leeks, Jerusalem artichoke cream \$21
- \*Seared lamb, walnuts, sumac \$18  
or  
\*bbq marinated tofu, beetroot, walnuts, sumac \$18
- \*Chicken, soubise, cannellini beans \$29  
or  
\*Cauliflower, soubise, cannellini beans \$26
- \*Warm bread & pul biber olive oil \$8

### **\*\*Feed Me - \$70pp\*\***

- Sütlaç (baked rice pudding), salted caramel, hazelnut \$15
- Ossau Irarty 12 month AOP (semi-hard, sheep, FRA) \$16
- Woombye Blackall Gold (soft, washed, cow, QLD) \$16
- Roquefort (soft, blue, raw cow, FRA) \$16

### ***\*DIETARY REQUIREMENTS\****

*For diners with dietary requirements, we offer alternative dishes on an individual basis. When you book, advise us of dietaries per diner (for example: 1 x vegetarian, 1 x gluten free, 1 x pregnant) and we'll be more than happy to accommodate.*