



Snacks

Smoked Dry Roasted Nuts <i>vg</i>	3.5
Nocellara Olives <i>vg, gf</i>	3.5
Bread & Dripping Butter <i>vg, gfo</i>	4.5

To Drink

Crystal Heights Vodka, Passionfruit, Pineapple	12.5
Umeshu Royale Plum Sake, Shrub, Bubbles	12.5
Cadillac Jo' Margarita Mezcal, Chilli, Lime	12.5

Small Plates

Beetroot Salad <i>vg, gf</i> Charred Kale, Apple, Toasted Pumpkin Seed	6.5	Bonfire Potato <i>vg, gf</i> Onion Chutney, Potato Crumb + Add Beef Jam	7.5 3
Cured Sea Trout <i>gf</i> Ponzu, Rhubarb Umeboshi	10.5	Barbeque ¼ Chicken <i>gf</i> Jerk, Pineapple Ketchup	10.5
Woodfired Asparagus <i>vg, gf</i> Ajo Blanco, Toasted Almonds, Wild Garlic	9	King Oyster Mushroom <i>vg, gfo</i> Spelt, Lemongrass & Chilli Dashi	12
Pork Carnitas <i>gf</i> Hominy, Bacon Cornbread	11	Flamed Beef Heart <i>gf</i> Chimichurri Mayo, Dukkah	12
Charred Tenderstem Broccoli <i>vg, gf</i> Hemp Satay, Chilli Oil	8.5	Hand Dived Scallop <i>gf</i> Pork Belly, Smoked Samphire	17

Centrepiece Plates

Smoked Lamb Rump <i>gf</i> Salsa Verde, Feta, Smoked Peas	38
Hake <i>gf</i> Pil Pil, Prawn Butter	35
Cauliflower <i>vg, gf</i> Kimchi Barbeque Sauce, Spring Onion & Miso Emulsion	28

We are a cashless venue & accept all major credit cards, a discretionary 12.5% service charge will be added to your final bill
To ensure your safety, please inform us of any allergies you have before placing your order.

v // Vegetarian vg // Vegan vgo // Vegan Option gf // Gluten Free gfo // Gluten Free Option