

## START HERE

Wood fired flatbread *serves two* 8

*nice with*

Seasonal pickled vegetables (v) 7

Warmed mixed olives (v) 9

Tuscan white bean dip, lemon, xvo (v) 9

Chicken liver parfait, chai spiced maple, black pepper

Raw fish crudo, mandarin and seaweed dressing 16

Mortadella, prosciutto 100g 18

Wood fired sourdough pizza

- Green lip mussels, parmesan, garlic butter, chilli, parsley 25

- Brussel sprouts, pancetta, mozzarella, kikorangi blue, honey 26

- Agria potato, thyme, gremolata, garlic confit, black olive (v) 24

- Broken venison sausage, nduja, mozzarella, gremolata 24

Wood fired cauliflower, tahini yoghurt, coriander zhoug, puffed ancient grains (v) 23

Spiced and braised chickpeas, grilled carrots, labneh, coriander 22

Roasted jerusalem artichokes, crispy polenta, fennel à la grecque (v) 28

Goats cheese gnocchi, roasted beetroot, brown butter balsamic dressing, walnuts 30

Baby cos, buttermilk dressing, pumpkin seeds 13

Wood fired agria potatoes, parmesan, smoked paprika 12

Pan roasted market fish, cauliflower, capers, parsley, fennel, orange 40

Greenstone Creek bavette 250g, smoked potato, sautéed mushrooms, miso butter 38

Grilled Bostock chicken thigh, romesco, preserved lemon, spring onion gremolata 38

## AND FINALLY

Wood fired chocolate brownie, cointreau ice cream 18

NY cheesecake, candied citrus, whipped cream 14

Ice cream **or** sorbet (v) 5 per scoop

*(v) vegan*