



## TRUST THE CHEF

Groups of 7 or more must dine from one of our set menus

Chef's menu -  
Two course 55pp  
Four course 80pp

## SNACKS + PLATES

SMOKED SICILIAN OLIVES - 10

WOODFIRED SOURDOUGH - 9

WOODFIRED GARLIC SOURDOUGH - 13

STRACCIATELLA, CHILLI CRISP, HONEY, LEMON - 16

PINOS DOLCE MORTADELLA - 16

OYSTER, SHALLOT, HORSERADISH, CHARDONNAY VINEGAR - 6.5ea

YELLOWFIN TUNA CRUDO, FINGER LIME, SMOKED SOY, HORSERADISH - 20

SMOKED BEEF TARTARE, TONNATO, FRIED SHALLOTS, ROASTED NORI - 22

BBQ SCALLOP, MISO BÉARNAISE, LEMON, TÔGARASHI - 14ea

LAMB MEATBALL, TOMATO XO, PARMIGIANO - 13ea

ROAST VEGETABLE SALAD, RADICCHIO, CURRANTS, PINE NUTS, GREEN GODDESS - 18

BAKED DUTCH CREAM POTATO, WHIPPED COD ROE, CHIVES, ESPELETTE - 18

ROAST PUMPKIN, CASHEW CHEESE SAUCE, ROCKET - 20

1KG RIVERINE T-BONE, BONE SAUCE, BEER MUSTARD + SMALL SIDE - 90

## PIZZA

SAN MARZANO, FIOR DI LATTE, BASIL - 25

PEPPERONI, SAN MARZANO, OREGANO, PARMIGIANO, CHILLI - 30

MUSHROOM, RICOTTA, ROCKET, SESAME - 28

PROSCIUTTO COTTO, PINEAPPLE, KIMCHI, SPRING ONION - 28

OLASAGASTI ANCHOVY, FERMENTED CHILLI, GARLIC, PARSLEY - 34

TOMATO 'NDUJA, GREEN OLIVE, FIOR DI LATTE - 28

BURRATA, SAN MARZANO, ITALIAN HERBS, GARLIC, CHILLI - 30

ADD OLASAGASTI ANCHOVIES OR PROSCIUTTO - 12

ADD A CRUST DIP - 5ea

GARLIC BUTTER, XO MAYO, TARAMASALATA

## DESSERT

TIRAMISU - 14

STICKY DATE PUDDING, MISO CARAMEL, ROAST BANANA, MANDARIN - 16



