



Marinated Sicilian olives 9 GF DF
Rosemary & confit garlic focaccia 9 GFO
White bean hummus, confit leek, paprika 16 GFO DF
Mediterranean dip, kalamata olives, peppers, anchovies 16 GFO

Kingfish crudo, citrus vinaigrette, Lumpfish caviar 26 DF GF
Charcoal calamari, guindillas, red pepper 25 GF DF
Mushroom & saffron arancini, parmesan 6ea
Grilled broccolini, parmesan, burnt lemon 16 GFO DFO
Roast pumpkin, greek tahini, hot honey 18 GF DFO
Charred cabbage, brown butter, almonds 25 GF

Charcoal grilled Sardines, salsa verde 30 GF DF
Market fish, fennel, lemon-caper butter 39 GF DFO
Charcoal grilled Spatchcock, roasted red pepper, guindillas & lime 47 GF
250g Tajima Wagyu Rump MB4+, eschalot butter, garden leaves 49 GF

Fries, pimiento aioli 12 GF DF
Sautéed green beans, crispy garlic 14 GF DF
Rocket, radicchio, pistachio, pomegranate, citrus vinaigrette 19 GF DF

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Tiramisu, pistachio, amaretti crumb 14
Rany's Flan, dulce de leche, white chocolate 14 GF
Lemon Pavé 14

GF: gluten free / DF: dairy free / GFO: gluten free option / DFO: dairy free option

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*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 8+
a 10% surcharge on saturdays, sundays and 15% on public holidays.*

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