

The Menu

WELCOME

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

ICE PACKED MANZANILLA OLIVES

Pitted Spanish Manzanilla Olives Stuffed with Lemon & Calamansi, Orange Zest, Fresh Herbs (GF)(VE)

TAPAS

YESTERDAY'S BREAD

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado, Aceto Sopraffino (D)(V)

TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO

Spanish Manzanilla Olives & Tomato-Infused Goat Cheese, Black Garlic Balsamic, Cantabrian Anchovy Fillets, Crystallized Pine Nuts (D)(GF)(N)

CRISPY QUINOA & SNAP PEAS

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

MISO CARAMELISED HAMACHI

Confit Turnip, Crispy Black Rice, Mizuna, Purslane, Parsnip Puree (D)

MAINS

BLACK GARLIC SWORDFISH

Black Sardine & Caviar Beurre Blanc, Lacto Fermented Janerik, Aged Beetroot (D)

BRAISED BEEF SHORTRIB

Truffle & Herb Risotto, Crispy Mustard Seed, Mustard Cress

DESSERT

TOMATO & STRAWBERRY

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)(N)(V)

PISTACHIO KUNAFI ROLLS

Turkish Pistachio Ganache, Black Lime & Rose Sorbet (D)(N)(V)

*Please inform your waiter about any food allergies or special dietary needs
(A) Alcohol (D) Dairy (GF) Gluten Free (N) Nuts (S) Shellfish (V) Vegetarian (VE) Vegan*