

small *plates*

SUNDAY-MONDAY

THREE CHOICE 58^{PP}

FOUR CHOICE 70^{PP}

- gf* flash fried cuttlefish, davidson plum + chilli salt + lime aioli
- gf df* lamb pastrami, betel leaves, red dates + walnuts
- gf pb* green falafels, house pickles + sunflower tahini
- gf df* seared kangaroo + fermented shiitakes
- gf df* chicken wingettes, quandong + sherry glaze
- gf* king prawns, macadamia satay + smashed cucumbers
- goats cheese gnocchi, smoky eggplant,
chorizo jam + lemon thyme
- gf df* sticky pork jowl, ancient tea glaze, kohlrabi + cashew cream
- cavatelli, spanner crab, fermented tomato butter + chilli
pangrattato
- pb* mushroom dumplings, sweet + sour cabbage,
tofu + sechuan dressing
- pb* vadouvan spiced cauliflower, pumpkin makhani + green
onion roti
- pb* slow roasted sweet potato + chard pastry,
fennel + fig salad + macadamia hummus

gf - gluten free *df* - dairy free *pb* - plant based

designed to be enjoyed by *everyone* at the table

ats
A TOUCH OF SALT

