

### SHARE SMALL PLATES

## SOURDOUGH & DIPS \$24 A

HUMMUS - SMOKED TOMATO CHUTNEY - TRUFFLE LABNEH
ADD SMOKED SALMON \$10
ADD PROSCIUTTO \$20

# BRISKET CROQUETTES (3) \$24 \$ O FINE SERVED WITH YOGHURT HARISSA

TANDOORI PANEER SKEWERS (2) \$20 PARATHA - RAITA - PICKLE

#### **SOUP OF THE DAY \$18**

GARLIC AND BRIE BREAD \$22

# CAPRESE SALAD \$26

TOMATO - CUCUMBER - BUFFALO MOZZARELLA CHEESE - RED ONION - BASIL AND OREGANO DRESSING

# GARDEN SALAD \$22

GREENS - TOMATO - CUCUMBER - BEETROOT - FETA

# CREAMY GARLIC PRAWNS \$26 \$ \$ SERVED WITH SOURDOUGH

TANDOORI CHICKEN SKEWERS (2) \$26 PARATHA - RAITA - PICKLE

## SHARE SIDES

CHAR GRILLED BRUSSEL SPROUTS, FETA, TRUFFLE OIL \$14

#### **GRILLED VEG \$14**

ZUCCHINI, CARROT, MUSHROOM, PEPPERS

**POTATO BRAVA'S \$14** 

**RAW GREEN SALAD \$14** 

MASH WITH JUS \$14

## SHARE BIG PLATES

PUMPKIN GNOCCHI \$44 \$4 PUMPKIN PUREE - ROASTED PUMPKIN - PUMPKIN SEEDS

PAN SEARED 300g MONKFISH \$48 PAN DIM DRESSING - BROCCOLI - ASIAN SLAW

#### **DRY AGED 300g RIBEYE \$54**

CHAR GRILLED BRUSSEL SPROUTS - CHIMICHURRI

300g LAMB RUMP \$48 COUSCOUS - TOMATO - RED ONION - CUCUMBER - YOGHURT HARISSA DRESSING

SPINACH AND CASHEW 🕢 🔵 🜷 NUT ZUCCHINI \$46

SERVED WITH MARINARA SAUCE

SEAFOOD PUTTANESCA LINGUINE \$46 👫 🖫

STICKY 5 SPICE PORK BELLY \$48 # & BAO BUNS - SLAW

## DESSERTS

SNICKERS BAR \$18 @ 20 & @ 5 PEANUT BRITTLE - VANILLA ICE CREAM - SALTED CARAMEL

MERINGUE MESS \$18 () (a)
LEMON CURD, LIME GEL, PINEAPPLE GEL,
BLUEBERRY COMPOTE, ROASTED COCONUT SHAVINGS

DESSERT PLATE \$24 4 0 0 CHOCOLATE MOUSSE, CRÈME BRÛLÈE, BISCOTTI, CHOCOLATE TRUFFLES

## WHITESTONE CHEESE BOARD \$28

Totara Tasty Cheddar: Pasteurised Cow's Milk, Cultures, Microbial Rennet, Salt. Aged Airedale: Pasteurised Cow's Milk, Cultures, Microbial Rennet, Salt. Livingstone Gold: Pasteurised Cow's Milk, Cultures, Microbial Rennet, Salt. Windsor Blue: Pasteurised Cow's Milk & Cream, Cultures, Microbial Rennet, Salt.

MISO COOKIE \$18 🕉 🖟 😪

