

À la carte

Snacks

Nan-e-Bakshi - baked flatbread, parmesan, spinach \$19
Grilled aubergine babaganoush, pita, za'atar \$18
Stuffed fried olives, venison mince, walnut mustard mayo \$12
Lamb tongue fries, rosemary ketchup \$14

House made charcuterie

Venison bresaola \$16
Koji coppa \$14
Spiced capicola \$14

Game terrine, pickled carrots, tarragon mustard \$22
Duck parfait, red onion marmalade \$18
With house made pickles, preserves & crackers



Starters

Tamarillo, stracciatella, sal de chapulín, basil \$26
Grilled venison heart, almond, guajillo chilli \$27
Conservas pick 'n mix, piquillo butter, bread \$26
Yellowfin tuna crudo, fino crème, preserved lemon, black lime, curry leaf \$30

Mains

Grilled pork scotch, swede, oloroso jus \$44
Char-grilled venison, sautéed turnips, radishes, venison jus \$48
Leigh snapper, cavolo nero, grilled zucchini, mint \$44
Baked aubergine, tomato, quinoa, tahini, labneh \$42

Sides

Gem wedge, ranch, pickle, pangrattato, charcuterie crumb \$21
Crispy potatoes, fennel mayo \$16
Baby carrots, ricotta, Pedro Ximénez, chervil, toasted buckwheat \$18



Dessert & cheese

Brûlée brioche rum & raisin pudding, caramelised banana \$19

Lustau Emilin Moscatel Sherry, Spain, NV \$18

Dark chocolate & brandy mousse, candied orange, salted pistachio \$19

Hidalgo Alameda Cream Sherry, Jerez \$18

Sorbet & ice cream - Three scoops, served with a fennel torta \$18

Cheese & digestifs

Tête de Moine, walnut \$24

Briottet Poire, Pear Brandy, France \$18

Mahoe blue, smoked honeycomb \$24

Lustau San Emilio Pedro Ximenez Jerez, Spain NV \$18

Comté Millésime 36mo, walnut \$26

Felton Road Fine, Central Otago \$18

Cazador 'Vishnofka' housemade sour cherry brandy \$13

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$7

Libertine Blends tea - English breakfast, Earl Grey, Mint, Green \$7

