

SMALL PLATES MENU

AVAILABLE
TILL 9:00PM

SNACKS	Marinated olives (ve/gf)	4.5
	Padron peppers, sea salt, tajin spice (ve/gf)	5
	Garlic zataar flatbread (v)	6
	Guac and chips (ve/gf)	6.5
VEG	Trio of dips - hummus, basil labneh, muhammara and taboon bread (v/*gf)	7.5
	Warm sourdough and homemade butter (v/*gf)	6.5
	Popcorn cauliflower, avo aioli (ve)	8
	Honey and soy glazed halloumi, pickled chilli (v/gf)	7
FISH	Chargrilled tenderstem broccoli, tahini garlic sauce, ataar, pumpkin seeds (v/gf)	7
	Whipped feta, confit garlic cherry tomatoes (v/gf)	7
	King prawns, garlic, lime and chilli butter, focaccia Chose from; (v/*gf)	
	6 Prawns	8
MEAT	9 Prawns	12
	Seabass fillet, curried chickpea and cauliflower purée, crispy chickpeas, herb oil	15
	Chose from;	
	8oz fillet	25
SIDES	8oz sirloin	18
	-Served with burnt onion puree and a choice of sauce	
	Honey harissa chicken wings, zataar ranch (gf)	8.5
	Braised feather blade croquettes, muhammara, pickled cucumber	8
SAUCES	Taboon bread (v)	4
	Zataar fries (ve/gf)	4.5
	Truffle parmesan fries (v/gf)	5
	House fries (ve/gf)	4
DESSERTS	All Sauces	4
	Bernaise (gf)	
	Peppercorn (gf)	
	Red wine jus (gf)	
	Chocolate fudge brownie, salted caramel popcorn, vanilla ice cream (v)	7.5
	Lemon posset, granola clusters, berry compote (v)	6.5

Ve – Vegan V – Vegetarian - Gf – Gluten free

*Dish can be modified to suit dietary requirements

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