

**OYSTERS** / natural, mignonette / 4.5ea

**BLUE EYE** / lightly cured, cumin, cajun oil, pickled corn, coriander seed / 17

**ORA KING SALMON** / parsley mayonnaise, micro celery / 14

**BASQUE GILDA** / white anchovy, green olive, guindilla pepper / 4.5ea

**MUSSELS** / freekeh, onion, dill, cinnamon / 4.5ea

**CROQUETA** / jamón ibérico, manchego, mojo rojo / 6ea

**FREMANTLE OCTOPUS** / harissa, potato foam, crispy parsley / 21

**CHARCUTERIE** / a selection of freshly cut, cured meats / 29

**CHARCUTERIE & CHEESE BOARD** / weekly rotating / 35

**FISH OF THE DAY** / braised beans, tomato, gremolata / 34

**ROASTED EGGPLANT** / spiced tomato sugo, macadamia, crispy chickpeas / 29

**SCOTCH FILET MS4+ 350g** / 28 day dry aged, pasture fed / 52

**WHOLE MARKET FISH** / lemon & butter sauce, fried capers / MP

**CAULIFLOWER** / sucuk sausage, egg, manchego / 17

**FLAT BEANS** / turkish style beans, yoghurt foam, foccacia / 15

**PATATAS BRAVAS** / aioli, tomato sugo, chives / 15

**HEIRLOOM CARROTS** / almond dukkah, tahini, pickled padron peppers / 15

**CHARGRILLED BROCCOLINI** / macadamia purée, alto extra virgin olive oil / 15

**ROASTED LEEKS** / almond milk, curry oil, walnuts / 15

**LEAFY GREENS** / coral, endive & radicchio, herbs & chardonnay vinaigrette / 9