

Sample Menu – Subject to change

tapas

tapas **12.0** pp choose 3
[extra tapas 4.0]

Porcini and truffle arancini with truffle crème

Pulled duck croquette with blueberry chutney

House marinated olives

Miso glazed Mediterranean skewers with almonds and baba ghanoush

Salt and pepper squid

House-made flat bread with garlic yoghurt and lemon

Bruschetta, grilled haloumi, pickled eggplant and basil

from the grill

Black Angus Tagliata with baba ghanoush, vine tomato, rocket and parmesan
served pink **36.5**

Sous vide Pork fillet with cauliflower purée, crackling, apple ketchup, pork belly croquette **36.5**

Beef Fillet 220g truffle mash, broccolini, balsamic reduction **42.0**

pasta

Crab linguini with rose sauce, tomato and mild chilli **34.5**

Confit duck risotto, zucchini, broad beans, peas, fried herbs and parmesan **31.9**

Pappardelle [semolina pasta], slow braised pork shoulder with wine, tomato and rosemary **29.5**

Spaghettoni, pipis, chilli, tomato, wine and dill **33.5**

other

Stuffed garfish fillets with sliced potato, fennel, spinach, dill and caper butter sauce **37.0**

Potato gnocchi with mushrooms, lemon, goats cheese and radicchio **31.0**

sides

Potatoes...bowl of rosemary and black salt roast potatoes **12.0**

Balela salad **10.0**

desserts

Spiced cinnamon panna cotta with early summer fruits, oat crumb and almond biscotti **14.9**

Chocolate chilli semifreddo with toasted marshmallow, meringue, chocolate chilli sauce **14.9**

Affogato plain – Coffee with vanilla bean ice cream **12.0**
Add a liqueur of your choice **6.0**