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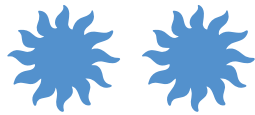


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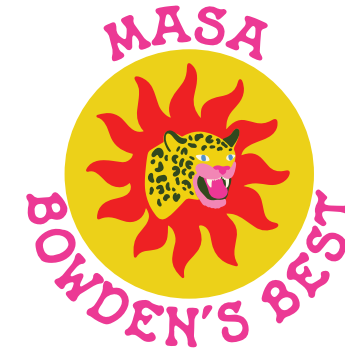
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## SNACKS AND SMALL PLATES

- SMOKED PADRON PEPPERS – TOGARASHI – \$8
- FRIED SCHOOL PRAWNS – POPCORN – GARLIC MAYO – \$13
- REFRIED BROWN BUTTER BLACK BEANS – PIG'S HEAD CROQUETTES – \$12
- CHARGRILLED CORN – BLACK GARLIC BUTTER – PECORINO – \$10
- BEEF CRUDO – FERMENTED CHIPOTLE – PICKLED SHALLOTS – CURRY LEAF – \$18
- SMOKED MUSSELS – FENNEL CREMA – SOURDOUGH – HERBS – \$14
- KINGFISH CEVICHE – MANDARIN PONZU – CUCUMBER – JALAPENO – \$18



## FROM THE GRILL AND LARGER PLATES

- ½ BARBECUED NOMAD FARM CHICKEN – \$35
- SMOKED WAYGU BEEF BRISKET – MUSHROOM XO – \$35

## TACOS



- HONEY GLAZED SMOKED SWEET POTATO – HAZELNUT MOLE – FETA – \$10
- CRISPY PORK BELLY – SATAY – CHICKEN LIVER PATE – CHILLI – PICKLED RADISH – CORIANDER – \$14
- SPENCER GULF PRAWN TOSTADA – AVO – LIME – CORIANDER – FERMENTED CHILLI – \$14
- BLOOD SAUSAGE – PICKLED RED ONION – BURNT TOMATO ROMESCO – \$13
- CRISPY PORT LINCOLN FLAT HEAD – GREEN SALSA – FERMENTED CABBAGE – \$15

## SIDES



- CHARRED NGERINGA CAULIFLOWER – TACO SPICE – \$8
- BIODYNAMIC DUTCH CREAM POTATO – SOUR CREAM – SCALLIONS – \$6

## SWEETS



- CORN FLAN – WHEY CARAMEL – \$8
- RYE CHURROS – CHARRED CINNAMON – DULCHE DE LECHE – \$8