

# Menu

olives

5,-

Hummus w toasted brioche

12,-

baked goats cheese salad

18,-

octopus tacos

w. red cabbage, pickled fennel & bbq sauce

7,-/ea

spicy salmon corners

fried rice cakes w. avocado and spicy king ora salmon tartare

18,- (3 pc)

braised lamb shoulder

24,-

orange duck confit

with an orange soy glaze and grilled bok choy

24,-

bourbon brisket burger

with american cheese, pickles and cos salad

24,-

crispy cocktail potatoes

12,-

char grilled broccolini

12,-

# Dessert

burnt basque cheesecake

w. forest fruit compote and almond wattleseed crumble

14,-