

House bread, smoked cultured butter	8
Puffed grouper skin, grouper pate, sea blite, ground seaweeds	4ea
Burghul cracker, pork rilette, coal infused hummus, finger lime, leek ash	6ea
Salted zucchini, lemon, saffron pickled onions and raisins, lemon myrtle oil, labne	22
Air dried bresaola, buffalo ricotta, pickled quince, puffed buckwheat	29
Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, confit egg yolk	24
Felafel crumpet, mullet roe, lemon puree, grouper, pickled onion	22
Tomato salad, smoked almond tarator, pickled garlic, salted barberry, riberry	18
Coal-grilled octopus, green strawberries, butter, almond, chilli and smoke	26
Fried lambs brains, baba ganoush, eggplant skin and chestnut	22
Bekaa wings, kishk yoghurt, rose	18
Queensland grouper, caramelised tahini, Turkish chilli condiment, pine nuts, succulents	38
Coal-grilled broccolini, kale, shallot oil, lemon, roasted yeast	16
Smoked baby potatoes, sumac, tahini yoghurt, bottarga	19
Charred king quails, sweet potato molasses, quail sauce, burnt almond oil	36
Fried cauliflower, ras el hanout, tahini, pomegranate, smoked almond	18
Suckling pig, fermented pumpkin, raisin, barberry, macadamia, burnt butter, mint	46
Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil	16
Coal-roasted Blackmore wagyu flap, white turnip, Arabic coffee crisp	42
Whole smoked eggplant, turmeric, mint, kishk yoghurt, blackened onion	18
Slow cooked lamb collar, celtuce, hazelnut tarator	42
Morasa polow, jewelled rice with Iranian fruit, nuts, saffron, orange	19
Slow-roasted brisket for two with seasonal accompaniments	62
<b>DESSERT</b>	
Pistachio, barberry, white chocolate rocks	8
Strawberry ice cream, lemon myrtle meringue, mountain pepper cream	12
Almond creme brulee, charred pear ice cream	16
Mandarin curd, shortbread, milk ice cream, kaffir lime	16
Guanaja chocolate parfait, mint ice cream, white chocolate, toasted marshmellow	18