

## STARTERS

<b>WOOD-FIRED EDAMAME</b> chilli + lime	30	<b>WOOD-FIRED FLATBREAD WITH BURATTA CHEESE</b> buratta cheese + tomato jam	65
<b>SIMPLE TOMATO SOUP</b> mirepoix, tomato + flatbread croutons	30	<b>CRISPY CHICKEN STRIPS</b> sweet corn pudding	65
<b>JACKFRUIT ON SOURDOUGH TOAST</b> slow-cooked young jackfruit + citrus bbq sauce	45	<b>MARKET CEVICHE</b> 'fish of the day', turmeric, citrus + cilantro	65
<b>EGGPLANT ON SOURDOUGH TOAST</b> roasted eggplant, fried garlic + coriander	45	<b>CRISPY BRUSSELS SPROUTS</b> anchovy dressing	75
<b>POLENTA FRIES</b> deep fried polenta + honey mustard dressing	55	<b>SPICY BEEF-LAMB MEATBALLS</b> stewed squash + onions	75
<b>SALAD OF MIXED LETTUCES</b> radish, feta cheese, boiled egg + anchovy dressing	65	<b>WOOD-FIRED LARGE SHRIMP</b> coconut, cumin + chilli	120
<b>SALAD OF SHAVED FENNEL + MELON</b> fresh lime	65		

## VEGETABLES + GRAINS

<b>PILAF RICE</b> anak daro heritage rice + canary nuts	30	<b>CRISPY BABY POTATOES</b> rosemary, sea salt + whipped garlic	45
<b>WOOD-FIRED CORN-ON-THE-COB</b> chilli butter	30	<b>GOLDEN CAULIFLOWER</b> lemon + turmeric-cashew butter	50
<b>WOOD-FIRED BROCCOLI</b> sesame, shallot, capers + olives	35		

## MAINS

<b>PUMPKIN GNOCCHI + SHREDDED DUCK</b> braised duck leg + curry leaves	95	<b>SLOW-COOKED DUCK LEG</b> purple cabbage + orange	125
<b>BARBEQUED SQUID</b> green chilli and herb sauce + crispy baby potatoes	95	<b>SKILLET BOBOTIE</b> minced beef in saffron cream, tomato chutney + heritage rice	145
<b>MARKET FISH FILLET</b> 'fish of the day' + accompaniments	95	<b>GRILLED 300G BLACK ANGUS RIB EYE</b> baby carrots + fried cauliflower	245
<b>BUCCATINI PASTA + CRAB</b> braised fennel, dried chilli + crab abon	115	<b>BRAISED BEEF SHORT RIB</b> oyster sauce, broccoli + shiitake mushrooms	245
<b>CRISPY CHICKEN LEG</b> spiced honey + garlicky lentils	115	<b>GRILLED LAMB SHOULDER</b> beetroots, pomegranate, walnuts + olives	225

BY  
**POTATO HEAD**  
*Family.*