

STARTERS

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

VEGETABLES + GRAINS

PILAF RICE anak daro heritage rice + canary nuts	30	CRISPY BABY POTATOES rosemary, sea salt + whipped garlic	45
WOOD-FIRED CORN-ON-THE-COB chilli butter	30	GOLDEN CAULIFLOWER lemon + turmeric-cashew butter	50
WOOD-FIRED BROCCOLI sesame, shallot, capers + olives	35	POLENTA FRIES deep fried polenta + honey mustard dressing	55

MAINS

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

BY
POTATO HEAD
Family.