

# M E N U

<b>DELI SIDE SALAD</b>   mixed leafy greens, house vinaigrette, toasted pumpkin seeds   gf/df/ve	8.5
<b>FRIES</b>   shoestrings, tomato relish   gf/ve	11.5
<b>CUMIN FLATBREAD</b>   served warm, w a white bean + miso dip   ve	11.5
<b>OLIVES</b>   elysian foods chilli marinated green olives   gf/ve	11.5
<b>PATATAS BRAVAS</b>   crispy potatoes, topped w bravas sauce & aioli   gf/df/v	17.9
<b>GRAINS &amp; GREENS</b>   chilled salad w broccoli, beans, seasonal greens, quinoa, buckwheat, sesame+ cashew w a soy, agave nectar & ginger glaze   gf/df/ve	24.5
<b>ARANCINI</b> (6)   mushroom panko crumbed risotto balls w carrot puree + parmesan aioli   v	23.9
<b>DUCK LIVER PATE</b>   served w onion jam, cornichons, croutes & breads	24.5
<b>ARTICHOKE + SPINACH</b>   our famous cheesy spinach artichoke hot skillet bake, mexi salsa, served with tortilla wafers   gf* on request / v	26.9
<b>PRAWNS</b>   prawns in a coconut cream + chilli + lime sauce, topped w a cucumber + pickled ginger + shallot salsa w crusty bread on side   gf*/df	26.9
<b>FRIED CHICKEN</b>   toasted sesame & sticky soy dressing, pickled cabbage + spring onions   gf	27.9
<b>BANG BANG CAULIFLOWER</b>   tempura battered cauliflower florets covered in our famous spicy sechuan bang bang sauces   df/v	27.9
<b>SALT &amp; PEPPER SQUID</b>   in-house prepared calamari, dusted in our seasoned gluten free flour, sichuan pepper, aioli, & kaffir splash   gf/df	26.9
<b>FIRSTLIGHT WAGYU TATAKI</b>   seared, sliced rare, wagyu beef w green bean, crispy chickpea, rocket salad & a truffle ponzu dressing   gf/df	27.9
<b>TUNA SU MISO</b>   sesame crusted yellow-fin tuna, apple + daikon salad w mustard su-miso & lime kewpie   gf/df	33.9
<b>HOLLY PORK BELLY</b>   crispy pork belly w sticky lemongrass + ginger on asian slaw   gf/df	36.9
<b>MOROCCAN LAMB</b>   braised lamb shoulder, honey glazed eggplant, lebanese flatbread, citrus labne, salsa verde   df*on request	36.9
<b>BEEF BRISKET</b>   slow braised bbq brisket, chipotle potatoes & corn+black bean salsa   gf/df*re	36.9
<b>MUSSELS</b>   mussels cooked in our famous garlic, white wine, cream & housemade chilli jam sauce w bread on the side to dip in the goodness   gf*	36.9
<b>MEZZE PLATTER</b>   a selection of housemade dips, olives, housemade pickles, cumin flatbread, seed crackers & toasted nuts   ve	32.5

[gf] dish is prepared without gluten, although please make staff aware if you are highly sensitive

[df] dish is prepared without dairy (cow) products [\*] dish may be adjusted to fit specified sensitivities

[v] dish is prepared without meat products

[ve] dish is prepared vegan/plant based

# DESSERTS

<b>CRÈME BRULÉE</b>   almond biscotti & affogato ice cream   <i>gf* on request</i>	17.9
<b>STICKY DATE PUDDING</b>   clotted cream, butterscotch, candied walnuts	17.9
<b>APPLE CRUMBLE CHEESECAKE</b>   salted caramel ice cream	17.9
<b>CITRUS ETON MESS</b>   layered meringue, cream & citrus curd w Rush Munro lemon gin ice cream, scottish shortbread   <i>gf* on request</i>	17.9
<b>SKILLET COOKIE</b>   sesame + white chocolate cookie, served hot (allow 12min cooking time) w Rush Munro malted milk ice cream	14.5
<b>TRIO OF ICE CREAM</b>   your choice of 3: vanilla bean, triple chocolate, black doris plum, affogato, lemon gin, cookies & cream, raspberry sorbet [ <i>df</i> ], coconut/vanilla [ <i>df</i> ]	15.5
<b>AFFOGATO</b>   deconstructed w hawthorne espresso, vanilla bean ice cream, your choice of liqueur: baileys, kahlua, frangelico, amaretto, grand marnier   <i>ve*</i>	18.9
<b>BOHEMEIN DARK CHOC FISH</b>   it's just a really good, hand crafted chocolate fish; vanilla marshmallow, 53% dark chocolate	9.5
<b>BOHEMEIN MILK CHOC FISH</b>   it's just a really good, hand crafted chocolate fish; vanilla marshmallow, milk chocolate	9.5
<b>DARK ROCKY ROAD</b>   dark valrhona chocolate, raspberry liquorice dried strawberries & macadamia	9.5
<b>WHITE ROCKY ROAD</b>   white callebaut, dried tropical fruits, coconut & pistachio	9.5

# CHEESES

*all cheeses served w fresh bread, croutes & crackers*

<b>MEYER VINTAGE GOUDA</b>   semi-hard aged gouda, nutty, sharp & spicy notes, served w housemade onion jam	16.9
<b>WHITESTONE WINDSOR BLUE</b>   creamy blue, w a soft + buttery texture & a silky smooth mouth feel served w quince paste	16.9
<b>CHEVRE</b>   soft, mild, unaged french goats milk cheese, served w borage honey & walnuts	16.9