

Dinner

Small Plates

cold prawn salad, peas, shallot, spring onion, sorrel	18
beef tartare, brown butter, crispy capers, lemon, chips	16
roasted fennel, dates, orange, mint, sumac, champagne vinegar	16
grilled octopus, orange chili honey, citrus, black kale, garlic, coriander	14
king salmon crudo, fennel purée, spring onion, bay leaf oil, orange, shallot	16
polenta, herb oil, peas, pecorino, parsley	12
warm marinated olives	6
baked crab, roasted tomato, chili oil, green onion, cilantro, grilled baguette	17
fried smashed baby potatoes, chilies, mint, labneh, crispy garlic	12
mustard spätzle, parsley, creamed corn, slow cooked egg, herb oil	13
fingerling potato salad, herbs, mustard, garlic, lemon	11

Sharing Plates

grilled chicken wings, chili and garlic agrodolce, basil	16
beets, preserved rhubarb, greens, tarragon, dill, dukkah, rhubarb vinaigrette	16
pork belly and squid, saffron aioli, tomato, red pepper, herbs	17
grilled chicken, hot and sour broth, spiced almonds, greens	17
grilled shrimp, harissa, tomato, fennel, pernod, feta	20
Greenland Gardens tomato, red onion, cucumber, mint, chili oil, basil, shallot vinaigrette	13
braised lamb, peas, pesto	28
slow roasted pork shoulder, roasted carrots, coriander, thyme, currant chutney	18
roasted eggplant, tomato jam, tahini, green onion, yogurt, basil, parsley	16
cauliflower, raisins, ricotta, lemon, seeds, herbs	15

Meat and Cheese boards available! Ask your server about our daily selection!

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