SALADS AND VEGETABLES SMALL PLATES Marinated olives Shaved savoy cabbage and fennel salad 18 with honey and thyme dressing 12 Fried Marcona almonds with smoked paprika 9 22 Horiàtiki salad, capsicum, feta, cherry tomatoes and red onion House-made pita bread (2 pieces) 6 Watermelon salad, olives, feta, basil and mint Hummus 18 Chickpea and tahini dip 13 Falafel, pickled vegetables, pita and haydari 22 Muhammara Roasted bell pepper and walnut dip 22 13 Fried Ratte potatoes sour cream, chives and trout roe Caponata, Sicilian sweet and sour eggplant 13 Crilled broccolini with chermoula and 18 almond flakes Taramasalata with whipped cod roe, crudities and pane carasau 18 Vine ripened tomatoes, dill, sumac, burrata 22 Yellowtail kingfish crudo with bergamot, mint green olive and pomegranate 26 **LARGE PLATES** Moroccan style braised cornfed chicken leg with 28 Fried school prawns, calamari, whitebait preserved lemons, olives, and onions with lemon aioli 26 Mud crab spaghetti, garlic, chili, white wine 34 Roasted pumpkin and ginger soup 18 Manila clams, fregola Sarda, nduja and tomato 42 CHARCOAL GRILL Kingfish collar with cabbage and fennel salad 22 Shakshuka eggs poached in a stew of tomatoes, 28 peppers and chickpeas Wanderer bone in striploin (500g), tomato chutney, potatoes 88 1/4 roasted Iberian suckling pig with fried 118 potatoes and tomato chutney Whole Corsican seabass (recommended for two) Cooked in chermoula 88 **DESSERTS** Beef and lamb Adana kebab with haydari and House churned vanilla gelato, halva, tahini 16 Aleppo pepper butter 38 pomegranate syrup and mint House churned Sicilian pistachio gelato with 18 pistachio caramel in a toasted brioche bun A selection of house-made desserts is also available all day in our dessert bar.