SMALL PLATES		SALADS AND VEGETABLES	
Marinated olives	12	Shaved savoy cabbage and fennel salad with honey and thyme dressing	18
Fried Marcona almonds with smoked paprika	9		00
House-made pita bread (2 pieces)	6	Horiàtiki salad, capsicum, feta, cherry tomatoes and red onion	22
Hummus Chickpea and tahini dip	13	Watermelon salad, olives, feta, basil and mint	18
		Falafel, pickled vegetables, pita and haydari	22
Muhammara Roasted bell pepper and walnut dip	13	Fried Ratte potatoes with garlic and rosemary	15
Taramasalata with whipped cod roe, crudities and pane carasau	18	Grilled broccolini with chermoula and almond flakes	18
Yellowtail kingfish crudo with bergamot, mint green olive and pomegranate Fried school prawns, calamari, whitebait with lemon aioli	26	LARGE PLATES	
	26	Moroccan style braised cornfed chicken leg with preserved lemons, olives, and onions	28
	20	Orecchiette with pork and fennel sausage ragù	28
CHARCOAL GRILL		Spaghetti, mud crab, garlic, chili, white wine	34
Kingfish collar with cabbage and fennel salad	28	Spagnetti, mud crab, game, emii, winte wine	
Black Angus sirloin beef steak (300g),	88	Manila clams, fregola Sarda, nduja and tomato	42
with fried potatoes		Shakshuka eggs poached in a stew of tomatoes, peppers and chickpeas	22
Whole Corsican seabass	88	peppers and emergeds	
Cooked in chermoula		EXTRA LARGE PLATES	
Beef and lamb Adana kebab with haydari and Aleppo pepper butter	38	Slow cooked Pyrenees lamb shoulder with garlic and rosemary, and Horiàtiki salad	118
		¼ roasted Iberian suckling pig with fried potatoes and tomato chutney	118
		DESSERTS	
HUKIU		House churned vanilla gelato, halva, tahini pomegranate syrup and mint	16
		House churned Sicilian pistachio gelato with pistachio caramel in a toasted brioche bun	18
		A selection of house-made desserts is also	

available all day in our dessert bar.