

Breads...

House made Dukkah. 7

Garlic and herb butter. 6

Grilled, EVOO and balsamic. 6

Bites...

Taiwanese steamed bao...this changes so please ask our waitstaff. 7

NZ cold smoked salmon crostini, labneh, red onion, dill and capers. 7

Karaage chicken popcorn, Sriracha mayo. 9

G.F. D.F

Warm chorizo octopus salad, preserved lemon. 9

D.F. G.F

G.F gluten free, D.F dairy free, V vegetarian

15% surcharge on public holidays

One account per table please.

Smaller Plates...

Spice rubbed meatballs w/ chorizo bean cassoulet & chimmichurri. 16
D.F

Sweet corn shallot fritters, smoked paprika aioli w/ green tomatillo salad. 14
D.F. G.F. V

Bresaola w/ manchego and white truffle oil. 17
G.F

Pan fried Roti Paratha w/ egg, fried garlic & green shallot & Singapore curry dipping sauce. 15
V

Honey Zataar grilled haloumi, carrot, raisin, orange blossom salad. 16
G.F. V

Sautéed garlic prawns w/ boudin noir sausage & old bay seasoning. 18

Twice cooked pork belly w/ seared scallop yuzu ceviche, flying fish roe & otafuku sauce. 19
G.F. D.F

Lemongrass fishcakes w/ hot and sour cucumber, peanuts & chilli caramel. 17
D.F

Ahi tuna, cassava crisps w/ seaweed salad, wasabi mayo & togarashi. 17
G.F. D.F

Hummus w/ Persian lamb, pine nuts, parsley, mint, pomegranate, grilled Turkish bread. 20
D.F

Bigger Plates...

Potato gnocchi, lap cheong & wood fungus w/ truffled honey soy. 20
D.F

Star anise Szechuan pepper prawns, crispy fried green beans, chilli sambal,
jasmine rice and lime. 27
D.F. G.F

Aegean Atlantic salmon w/ pistachio lemon dill crumb, potato fennel crush
and cress. 28

Mole Pablano chicken w/ chocolate chilli sauce, smoked shallot rice & lime.
26
G.F

Steak Frites, 220g eye fillet, soft leaf salad with raspberry walnut dressing,
French fries, green peppercorn cognac sauce. 32
G.F. D.F

Mussels mariniere, classic French bistro, garlic, shallots, parsley, wine, butter
& cream w/ crusty bread. Sm. 17 Lg. 28

The little plate....paella - prawns, chicken, mussels, chorizo, baby green peas
& saffron rice. 22
G.F. D.F

1kg boneless lamb shoulder, slow roasted in lamb rosemary stock w/ salt
roasted potatoes. 65
G.F. D.F

Salads and Sides...

Baby leaves, cucumber, shallots, mint and parsley. 8
G.F. D.F. V

Cabbage, mint, baby peas, shaved parmesan, sweet mustard dressing. 8
G.F. V

Green beans, buttered almonds. 8
G.F. V

Tomato, basil, bocconcini cold pressed olive oil. 12
G.F. V

Panzanella, capers, red onion, cucumber & parsley. 9
D.F. V

Seasonal mushrooms w/ thyme, truffle oil and goat's cheese. 13
V

Vietnamese chicken & glass noodle salad w/ coriander, mint, chilli, toasted
peanuts, nuoc cham. 15
G.F. D.F

Sweet things...

Walnut & chocolate torte, rum ganache & espresso ice cream. 10

Sticky date pudding with butterscotch sauce & vanilla ice cream. 10

Rose water white chocolate panna cotta with Persian fairy floss & pistachio ice cream. 10

G.F

Cannoli filled with lemon curd custard served with mint and cashew pesto. 10

Chocolate...

Swiss organic chocolate paired with a glass of wine. 18

White with Pinot Noir

Milk with Shiraz

Dark with Cabernet Sauvignon

Cheese...

Choose from soft white rind or blue

1 cheese 14

2 cheeses 26

Served with muscatels, walnuts, lavash

Affogato..."The Establishment" coffee shot, vanilla ice cream & your choice of liqueur. 15

Liquid Sweet Finishes...16

the little plate...classic - coffee liqueur, grey goose, vanilla bean sugar syrup,
"The Establishment" double espresso

White Knight - Mozart dark chocolate, creme de menthe, creme de cassis &
cream float

Mister Cartel - Cafe Patron, Frangelico, agave syrup, Kahlua & double
espresso

Tiramisu - chocolate liqueur, Italian Marsala, Irish Baileys coffee cream,
cocoa & aerated cream

Bombay Chai - Kahlua, Tia Maria, cinnamon chai & espresso

The Jamaican - Spiced Caribbean rum, espresso & cream cinnamon

Liqueur Coffees...11

Mexican - Kahlua

Irish - Teelings Irish whiskey

Italian - Frangelico

Scottish - Dubliner honeycomb whiskey

Roman - Sambucca

Tijuana - caramel tequila

All served long & finished with whipped cream