



NIBBLES

ZESTY OLIVES (VV, GF) Castelvetranos, morita chilis, citrus	9
BREAD SERVICE (V) Bub's bread & Vegemite butter / Add anchovy + 5	14
SMOKED TROUT DIP Smoked trout, crème fraîche, dill & potato chips	17
SLICED MEAT & CHEESE (GF, N) House selection of meat & cheese served with pickles & bread	19

TINS

Sardine Pate in olive oil, Portugal	18
Tuna in olive oil with chickpeas, Spain	24
Mussels in spiced pickled sauce, Portugal	24
<i>**All served with butter, house pickles & bread</i>	

PLATES

CHICORY SALAD Egg yolk & anchovy bread crumbs	18
KANPACHI CRUDO (GF) Hibiscus aguachile, morita & kumquat	21
HEIRLOOM TOMATOES (VV,GF) Whipped tofu & chili crunch	19
BONIATO SWEET POTATO (GF, V) Labneh, citrus & aleppo pepper	19
CRAB TAGLIATELLE Leek-parmesan broth & asparagus tips	27
SEARED SNAPPER (N) Spring veggies, quinoa, pine nuts & chamomile-meyer lemon vinaigrette	32

DESSERT

COOKIES & ICE CREAM (V)	9
CHOCOLATE OLIVE OIL CAKE (V) Clementine crème fraîche, cocoa nibs & sea salt	13

Vegan (VV), Vegetarian (V), Gluten free (GF), Contains nuts (N)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

WINE

WHITE

Poggio La Noce PetNat '24 Italy 17 / 54
Fresh citrus, orange blossom, brioche

Nittnaus Manila '22 Austria 17 / 53
Honeysuckle, green apple & balance

She'll Be Right Skin Contact White '24 CA 18 / 55
Lemongrass, tart peach & wild flower

SKIN CONTACT + ROSE

Kumusha Rosé '23 South Africa 15 / 48
Grapefruit, dry pear & crunchy red apple

Union Sacré 40 Days '24 16 / 52
Tart apricot & ripe pear rind

Martvilis Orange '23 Georgia 17 / 54
Burnt orange, brown sugar & spice

HOUSE COCKTAILS

CAPELETTI SPRITZ 15
Better than an Aperol spritz

HOUSE MARGARITA 15
Ola Sol, Lime & Agave

CRIMSON NEGRONI 15
House Negroni with Lo-fi amaro, on the rocks

PATHFINDER SPRITZ - NA 14
Served on the rocks with a twist

PHONY NEGRONI - NA 14
NON ALC Negroni on the rocks

RED + COFERMENT

JJ Carbonic Pinot Noir '24 CA 16 / 53
Fresh black berries and rhubarb

Itri Chapter 1 '24 CA 17 / 56
Black currants and crunchy chili

Catherine Bernard Le Claret '23 France 18 / 56
Light raspberry, white pepper & all spice

Cypres De Toi '21 France 18 / 56
Red ripe fruits, vanilla, licorice

DESSERT WINE

La Guita Manzanilla En Rama '22 Spain 1oz \$6
Citrus, hazelnut & sea salt

BEER

BAD HOMBRE 6
Crisp Mexican lager

RANCHO WEST 7
West Coast lager

MORETTI 8
Classic Italian lager

COOPERS PALE ALE 9
Unfiltered Aussie ale

ALMANAC HAZY LOVE IPA 12
Super dank hoppy IPA

ESTRELLA GALICIA - NA 0.5 7
Crisp Spanish amber larger