



## MEZE

<b>meze board</b> / olives / feta / hummus / eggplant / flat bread	24
<b>selection of dips</b> / hummus / eggplant / tzatziki / taramasalata / flat bread	24
<b>marinated olives</b>	8
<b>homemade flat bread</b> / olive oil	4
<b>hummus</b> / sumac / flatbread	10
<b>charred eggplant &amp; garlic dip</b> / flatbread	10
<b>tzatziki</b> / greek yoghurt / garlic / mint / flatbread	10
<b>fried artichokes</b> / taramasalata / salmon roe / lemon	12
<b>crunchy feta</b> / honey / sesame	9
<b>bacon-wrapped chargrilled dates</b> / aioli / pine nuts	9

## PLATES

<b>INKA fried eggs</b> / chorizo / aioli / chives	12
<b>roast broccolini</b> / hoisin aioli / peanuts	12
<b>beetroot</b> / ricotta / pomegranate / walnuts	12
<b>cauliflower</b> / garlic miso / leek confit	15
<b>burrata</b> / zucchini / Thai basil pesto / curry leaves	21
<b>pumpkin ravioli</b> / Greek yoghurt / burnt butter / sage	18
<b>tuna tartare</b> / avocado / spicy sesame	16
<b>Hokkaido scallop crudo</b> / apple / yuzu / wasabi	21
<b>Tiger prawns</b> / garlic / chili / lime	18
<b>grilled mackerel</b> / ponzu / baby gem / bonito	22
<b>octopus</b> / fried potatoes / red pepper puree / paprika	30
<b>INKA grilled baby barramundi</b> / sauce vierge / lemon	34
<b>pork belly</b> / baby carrots / prune puree / confit garlic / rocket	32
<b>roast spring chicken</b> / mushrooms / tarragon tahini	half 18 / full 26
<b>grilled lamb neck</b> / roast sugar snap peas / romesco	42
<b>O'Connor beef sirloin</b> 300 grams / mushroom ketchup / roast spring onions	62

## SWEETS

<b>pistachio cake</b> / yuzu crème / honey	10
<b>banana ice cream</b> / cookie crumble / toffee	10
<b>chocolate mousse</b> / salted caramel / vanilla ice cream	10
<b>cheese board</b> / quince / flat bread	12

**EAT. DRINK. SHARE.**

Prices subject to service charge and prevailing Government taxes

**SOFT DRINKS & WATER**

GEMMILLS Pear & Vanilla Iced Tea				6
Homemade Pineapple & Ginger soda				5
Homemade Lemonade				5
Coke / Coke Zero / Sprite / Soda / Tonic / Ginger Ale				4
San Pellegrino	Sparkling	750ml		5
Acqua Panna	Still	750ml		5

**COCKTAILS / APERITIFS**

APEROL SPRITZ	dal zotto prosecco / aperol / soda / orange			15
G&T	gin mare / tonic / grapefruit			15
NEGRONI	tanqueray / martini rosso / Campari / orange			15
SPIKED LEMONADE	cimarron tequila / homemade lemonade / soda			15

**BEER****DRAFT (300ml / 500ml)**

Moritz, Lager, Barcelona, Spain				10/16
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**BOTTLE / BUCKET OF 5 BEERS**

Moritz, Lager, Barcelona, Spain				10/45
Little Creatures, Bright Ale, Fremantle, Australia				12/55

**WINES ARE SERVED BY GLASS (150ML) / HALF (375ML) / FULL (750ML)****SPARKLING**

Dal Zotto, Prosecco, King Valley, NV	18			90
Gapsted, Moscato, Alpine Valley, 2014				72

**WHITE**

Brokenwood, Late Picked Semillon, Hunter Valley, 2015				98
Plan B, Off Dry Riesling, Frankland River, 2016	17	43		85
Pikes, Riesling, Claire Valley, 2015				94
Dal Zotto, Pinot Grigio, King Valley, 2015				98
Golden Goose, Sauvignon Blanc, Wairapapa, New Zealand, 2015	16	40		80
Pitchfork, Sauvignon Semillon, Margaret River, 2016				94
Farm to Table, Chardonnay, Victoria, 2013	18	45		90

**ROSE**

Coriole, Rose, McLaren Vale, 2016				78
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**RED**

Babich, Pinot Noir, Marlborough, New Zealand, 2016	18	45		90
Pike & Joyce, Pinot Noir, Adelaide Hills, 2015				112
Coriole, Sangiovese, McLaren Vale, 2015				98
Vina Diezmo, Tempranillo Garnacha, Rioja, Spain, 2015	16	40		80
Soul Growers, G.S.M, Barossa Valley, 2012	19	48		95
Cypress Terraces Syrah, Hawkes Bay, New Zealand, 2009				90
Woodlands, Cabernet Merlot, Margaret River, 2014				112
Langmeil, 'Jackman's' Cabernet Sauvignon, Barossa Valley, 2011				145

**VITTORIA ORGANIC COFFEE**

Espresso / Macchiato / Long Black				4
Double espresso / Latte / Flat White / Cappuccino / Americano / Mocha / Hot Chocolate / Iced coffees				5

**AURORA TEA**

Earl Grey / English Breakfast / Green Tea / Peppermint / Lemon & Ginger				4
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