

## SHARED PLATES

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- 8 TURMERIC AND PISTACHIO DUKKAH**  
with candied balsamic and basil infused extra virgin olive oil (vegan)
- 12 HOUSE MADE DIPS**  
with charred garlic pita - roasted beetroot hummus, kale and parmesan, smoked eggplant (v)
- 12 YELLOW SPLIT PEA PUREE**  
with roasted tomatoes, caramelised onion, capers with charred pita (vegan)
- 14 ISRAELI COUS COUS**  
with roast spiced cauliflower, saffron, dates and olives (vegan)
- 10 HAND CUT POTATO CHIPS**  
with kimchi ketchup (v)
- 15 ROASTED PUMPKIN AND FETTA ARANCINI**  
with candied walnuts (v)  
(contains nuts)
- 15 HALOUMI**  
with pomegranate, walnut and mint salsa (v) (gf)
- 16 TRADITIONAL ITALIAN PORK AND VEAL MEATBALLS**  
with napolitana sauce (3pcs)
- 15 SALT AND PEPPER SQUID**  
with chilli, lime and coriander dipping sauce (gf)
- 15 SOUTHERN FRIED BUTTERMILK CHICKEN**  
with honey mustard dipping sauce (4pcs)
- 18 SLOW ROASTED PORK BELLY**  
with green apple, orange and fennel (gf)
- 18 SHREDDED DUCK SAN CHOY BAU**  
with asian slaw (3pcs) (gf)
- 20 TUNA CEVICHE TACOS**  
with avocado and pickled vegetables (3pcs)
- 30 LITTLE SHOO CHARCUTERIE**  
Hahndorf gourmet prosciutto and leg ham, pickled vegetables, olives, basil infused extra virgin olive oil with candied balsamic and charred ciabatta

## CHEESE BOARD

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**24 CHOICE OF 3 CHEESES**  
with quince paste and crackers

**34 CHOICE OF 5 CHEESES**  
with quince paste and crackers

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### CAVE AGED CHEDDAR

Distinct earthy flavours from the caves in Dorset where it is matured. A firm but creamy texture.

### MOTHAIS SUR FEUILLE - GOAT

Delicate and slightly wrinkled, often covered with blue and grey moulds. Meltingly soft texture with delicate wood, earth and leaf flavours.

### MONS 1924 - BLUE

A soft brown rind with deep blue and green openings dispersed evenly throughout the soft textured interior.

### CREMEUX D'ARGENTAL

Oozing creamy texture with delicate mushroom aromas. Silky, spreadable with a hint of nutty sweetness.

### EPOISSES

A washed rind made from Burgandian cows, it is hand washed and brushed by hand two times a week. Has a shiny rind containing an oozing creamy interior that melts in the mouth.

## DESSERT

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**13 VANILLA BEAN CRÈME BRULEE** 13  
with rhubarb compote (gf)

**13 ZESTY LIME CURD TART**  
with crème fraîche

**13 CHOCOLATE CREMEUX**  
rich, creamy, chocolatey with fresh berries (gf)