

À la carte

Snacks

Nan-e-Bakshi - baked flatbread, parmesan, spinach \$19
Grilled aubergine babaganoush, pita, za'atar \$18
Stuffed fried olives, venison mince, rosemary \$12
Boar croqueta, nduja mayonnaise, paprika \$14

House made charcuterie

Venison bresaola \$16
Heritage pork lonzo \$14
Spiced capicola \$14

Game terrine, pickled carrots, tarragon mustard \$22
Duck parfait, red onion marmalade \$18
With house made pickles, preserves & crackers



Starters

Persimmon, stracciatella, sal de chapulín, basil \$26
Grilled venison heart, almond, guajillo chilli \$27
Conservas pick 'n mix, piquillo butter, bread \$26
Yellowfin tuna crudo, fino crème, salted grapes, black lime, curry leaf \$30

Mains

Dry aged pork chop, quince, oloroso jus \$44
Butternut gnocchi, mushrooms, burned butter, sage, hazelnuts \$42
Char grilled venison, cauliflower, sour cherry, pine nuts \$48
Fish of the day \$46

Sides

Baby gem, radicchio, mint, sherry vinaigrette \$21
Crispy potatoes, fennel mayonnaise \$16
Roasted parsnip, honey glaze, brioche sauce, almond \$18



Dessert & cheese

Sherry creme caramel, tea soaked prune \$18

Lustau Emilin Moscatel Sherry, Spain, NV \$18

Dark chocolate & brandy mousse, candied orange, salted pistachio \$19

Hidalgo Alameda Cream Sherry, Jerez \$18

Sorbet & ice cream - 3 scoops, served with a fennel torta \$18

Affogato - vanilla ice cream, eighthirty espresso, Lustau Pedro Ximenez \$20

Cheese & digestifs

Pink and White Terraces washed rind, apple, miso \$24

Briottet Poire, Pear Brandy, France \$18

Mahoe blue, smoked honeycomb \$24

Lustau San Emilio Pedro Ximenez Jerez, Spain NV \$18

Comte Millesime, walnuts \$26

Rolet Vin Jaune, Savagnin, Jura, France '17 \$35

Cazador 'Vishnofka' housemade sour cherry brandy \$13

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$7

Pickers Pocket tea - English Breakfast, Earl Grey, Mint, Green \$7

