



SNACKS

House Marinated Olives	
Aged balsamic, grilled sourdough	12
Rooftop Roasted Mixed Nuts	
Smoked salt, Aleppo pepper	12
Freshly Shucked Oysters	
Lemon, eschalot mignonette	8.5 ea
Add White Sturgeon Caviar	15 ea
Wood Fire Grilled Eggplant and Tahini Dip	
Confit garlic, mint, grilled flatbread (6 pc)	17
Spanner Crab Cakes	
Kimchi mayonnaise (2 pc)	20
Prawn Cocktail Milk Buns	
Lightly spiced Australian prawn cocktail (2 pc)	16
Beef Tartare	
Yolk emulsion, sweet potato crisps	28
Mixed Ceviche	
Pistachio, orange and crisp rice crackers	23
Chargrilled Corn Ribs	
Chipotle butter, parmesan	18
Beer Battered Fries	
Aioli	12

**All Eftpos, Credit and Debit Cards incur a processing fee of 1.5%
Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.*



LIGHT MEALS

Botswana Burger

Double dry aged, smashed patty, aged cheddar, soft bun

26

Botswana Fried Chicken Burger

Buttermilk marinated free range chicken, southern spices
Kimchi mayonnaise, horseradish slaw

25

Bikini Sandwich

18

Pan fried sandwich, jamon iberico de Cebo, manchego cheese
or
Smoked Salmon, crème cheese, pickles

Charcuterie Tasting Board

Grilled sourdough bread, house pickles,
Pino's dolcevita mortadella, Wagyu bresaola, De Palma finocchiona,

Small 30

Large 60

(include Duck liver pate')

Australian Cheese Plate (ask waiter for today's selection)

A selection of Artisanal Australian cheeses served with
quince paste, fresh grapes, hand rolled lavosh

3 cheeses 30

(additional cheese 10ea)

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