



Native rock oysters	5.5 each 30 ½ doz 58 doz
Add House fermented chilli	2
Za'atar and garlic oil flatbread	8

DIPS

Hummus	7
Salted cucumber and mint tzatziki	8
Chopped walnut muhummara	8
Tarama	9

RAW / CURED

House pickles and ferments	11
House pastirma	12
Cured fish plate (<i>Ask for today's selection</i>)	28
Fairgame wild venison carpaccio, confit garlic, chilli oil	25

FROM THE GRILL

Farmers vegetable plate, green tahini, almond tarator salsa	29
Spiced Provenir beef kofta, charred tomato ezme	28
Lamb kofta, kebab shop garlic sauce, honey fermented chilli	28
Provenir steak, lemon and house mustard	32
Fremantle octopus, confit potato, green olive, almond	28
Market fish, macadamia, saffron butter, coriander, currant	34

SIDES

Handcut fries, aioli	10
Local tomato, cucumber, pomegranate, salted walnut, pickled onion	14
Marinated and grilled green beans, sunflower seeds	14
Grated beetroot, preserved lemon labneh, orange sherry dressing	13
Green leaves, mustard dressing	7

DESSERT

Roasted strawberry and sumac sorbet, saltbush sherbert	12
Baklava, cultured cream, pistachio and black pepper	13

FEED ME MENU \$65 PER PERSON

Ask our staff about our set menu and let us send you a selection of our favourite dishes



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