DINING

Bar Snacks

MIXED OLIVES
orange & fennel marinated | served warm (v, g)
9

BERBERE CHICKEN WINGS
honey & chilli sauce | za’atar yoghurt | radish & orange salad (g)
15

STEAK SLIDERS (2)
chermoula-rubbed flank | brioche | lettuce | tomato | pickle | aioli
15

LAMB CIGARS (2)
brik pastry | sumac yoghurt | harissa | fresh herb salad
16

CHICKEN SKEWERS (3)
red chermoula rub | harissa yoghurt
11

BEER-BATTERED CHIPS
harissa aioli (v)
10

CHEESE PLATE
lavosh | dried apricot | pistachio | quince | grapes (v)

choice of:
quieckes cloth cheddar 18 mths (uk)
pave d’affinois double cream (france)
berrys creek tarwin blue (australia)
1 for 18, 2 for 27, 3 for 36

CHARCUTERIE
sopressa | nduja | pickled carrot | olives | cornichons | zaalouk | sourdough
19

v - suitable for vegetarians

g - suitable for gluten-intolerant guests (cannot 100% guarantee that cross-contamination will never occur)

bar snacks available 5-8:30pm Sun-Tbu, 4-10pm Fri-Sat
Smaller Share Plates

CRISPY PORK
kaffir lime | fried shallots | sticky orange & chilli sauce (g)
16

BAKED CAULIFLOWER
pistachio pesto | toasted nuts | dried fruit | micro herbs (v, g)
17

CHARGRILLED PRAWNS
chermoula rub | harissa | preserved lemon aioli | crumbled goat’s cheese | za’atar
25

LAMB CIGARS
brik pastry | sumac yoghurt | harissa | fresh herb salad
16

BRAISED ARTICHOKE
smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips (v, g)
18

RAS EL HANOUT CALAMARI
preserved lemon aioli | macerated fennel | fresh herbs
19

ROASTED BEETROOTS
goose curd | burnt honey | brik pastry crisps | walnuts | baby herbs (v)
19

BERBERE CHICKEN WINGS
honey & chilli sauce | za’atar yoghurt | radish & orange salad (g)
15

* as we are a share plate venue, dishes are served when ready
* restaurant menu available 5-9pm Fri-Sat, 5-8.30pm Tue-Thu, 5-8pm Sun
Larger Share Plates

NORTHERN RIVERS RUMP
spinach puree | roasted mushroom | goats’ cheese | sherry gastrique | sweet potato curls | micro herbs (g)  
24

CHICKEN BREAST
z’hug rub | charred broccolini | barbequed corn | harissa butter | sumac yoghurt | herbs (g)  
20

PORK BELLY
harissa rub | cauliflower puree | spiced cherries | cloudy apple gel | watercress salad (g)  
20

LAMB SHOULDOR
red chermoula | toasted almonds | roasted grapes | pomegranate molasses | smoked labneh | walnut & parsley salad (g)  
25

VEGETABLE & CHICKPEA TAGINE
olive | almond | apricot | citrus couscous | fresh herbs | sumac yoghurt | flatbread (v)  
24

CHICKEN TAGINE
harissa | citrus couscous | fresh herbs | sumac yoghurt | flatbread  
26

LAMB TAGINE
harissa | citrus couscous | fresh herbs | sumac yoghurt | flatbread  
27

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Sides

WARM BROCCOLINI SALAD
roast butternut pumpkin | onion | goats’ cheese | almond | tarragon dressing (v, g)

AMLLOU WARM GOAT’S CHEESE SALAD
baby leaf | sourdough | apple | thyme (v)

WARM FLATBREAD
zaalouk | sumac yoghurt (v)

Desserts

YOGHURT PANNA COTTA
date leather | vanilla | freeze-dried cherries | chocolate oil | edible flowers (v, g)

BAKED CHOCOLATE TART
mascarpone | spiced raspberry | red wine glaze | crisp pearls | muscovado gel

MANGO SORBET
char-grilled pineapple | cinnamon & vanilla | persian fairy floss | edible flowers (v, g)

CHEESE PLATE
lavosh | dried apricot | pistachio | quince | grapes (v)
choice of:
quickes aged cloth cheddar | pave d’affinois double cream | berrys creek tarwin blue
1 for 18, 2 for 27, 3 for 36

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* restaurant menu available 5-9pm Fri-Sat, 5-8.30pm Tue-Thu, 5-8pm Sun
Banquets
(min 2 people)

**CAPTAIN’S**
- crispy pork | kaffir lime | fried shallots | sticky orange & chilli sauce
- ras el hanout calamari | macerated fennel | fresh herbs | preserved lemon aioli
- lamb tagine | harissa | citrus couscous | fresh herbs | sumac yoghurt | flatbread
- northern rivers rump | spinach puree | mushroom | goats’ cheese | sherry gastrique
- amlou warm goat’s cheese salad | baby leaf | sourdough | apple | thyme

46 pp

**ADMIRAL’S**
- lamb cigars | brik pastry | sumac yoghurt | harissa | fresh herb salad
- chargrilled prawns | chermoula rub | harissa | preserved lemon aioli | goat’s cheese | za’atar
- chicken tagine | harissa | citrus couscous | fresh herbs | sumac yoghurt | flatbread
- lamb shoulder | toasted almonds | pomegranate molasses | smoked labneh | walnut & parsley
- warm broccolini salad | roast pumpkin | onion | goats’ cheese | almond | tarragon dressing

49 pp

**LIEUTENANT’S (v)**
- baked cauliflower | pistachio pesto | toasted nuts | dried fruit | micro herbs
- roasted beetroot | goat curd | burnt honey | brik pastry crisps | walnuts | baby herbs
- braised artichokes | smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips
- vegetable & chickpea tagine | olive | almond | apricot | couscous | sumac yoghurt | flatbread
- warm broccolini salad | roast pumpkin | onion | goats’ cheese | almond | tarragon dressing

45 pp

v - suitable for vegetarians

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* banquets - one of each dish served for every two diners