



Raciones (to share)

Garden salad of mixed leaves, tomato, cucumber & red onion with a red wine vinaigrette	15.5
Warm pumpkin salad with caramelised onion, feta, pine nuts, basil & a pomegranate dressing	19.5
Garlic & thyme roasted Portobello mushrooms with cauliflower puree, truffle oil & roasted almond flakes	19.5
Seared dill crusted yellow fin tuna loin (Tonga) served with a fennel, radish & new potato salad & garlic confit	24.5
Grilled sweet paprika octopus with crushed potato & a preserved lemon & tomato salsa	19.5
Chicken liver pâté with Pedro Ximenez jelly, house pickles & char grilled house bread	16.0
Hawejeh spiced chicken skewer, green olive & cherry tomato tabouleh, sumac labneh, pickled turnip & pita bread	26.0
Grilled pork belly with a chipotle chilli & chocolate sauce, charred corn & black bean salsa	21.5
Middle Eastern spiced lamb mince, warm hummus, pine nuts, garlic yoghurt & pomegranate molasses	18.5
Weekly special showcasing local beef & buffalo from Eva Valley Meats (NT)	POA

Mains

Mediterranean vegetable & haloumi stack with a spicy bean ragout	29.0
Spanish seafood hotpot of NT prawns, NT barramundi & scallops with tomato, white wine, capsicum & onion	39.0
Tagine of the day (Moroccan clay pot stew) served with cous cous & grilled house baked bread	32.5
Dukkah topped eye fillet of beef (250 gm) on a sweet potato mash with a bone marrow & red wine reduction	44.5
Pistachio crusted wild caught NT barramundi with mojo rojo, basil oil & saffron sautéed kipfler potatoes	35.0