

Take away Menu

Fish and seafood tapas

Smoked **market fish**, iceberg lettuce, apple, root vege, horseradish fraiche, vegetable crisps \$19

Salmon sashimi, raw Ora King Salmon, ponzu sauce, wakame salad, sesame seasoning \$19

Butter seared **scallops**, pumpkin purée, lemon vinaigrette, shaved fennel salad, pancetta \$19.5

Calamari, coriander and cashew pesto \$15.5

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$19

Prawn, feta and spinach **tortellini**, white wine and cream sauce, watercress oil, parmesan crisps \$17

Ginger and chili **tiger prawns**, coriander, fresh lemon, grilled ciabatta \$18

Vegetable tapas

Harissa spiced crispy fried **cauliflower**, panko crumb, sour cream and jalapeno dip \$14

Polenta chips, roasted garlic, parmesan mayo, truffle salt, grated parmesan \$13

Beetroot **hummus**, crispy kale, roasted beets, pickled vegetables, toasted baguette croutes \$17

Gothen"berg" salad, iceberg lettuce, shaved cucumber and radish, orange, mint, green onion, rice wine and chili vinaigrette \$9.5

Arancini, mushroom and mozzarella risotto, panko crumb, porcini aioli \$17

Sweet potato **gnocchi**, cashew and cumin cream, braised red cabbage, cashew dukkha \$19.5

Crispy **potatoes**, thyme salt, aioli \$9.5

Blanched **edamame beans**, crushed sea salt, \$7

Meat and poultry tapas

Hand cut pasta, roast chicken, oyster mushrooms, cavolo nero, truffle salt, herb brioche crumb \$27

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, sesame seeds, coriander \$19

Crispy **lamb ribs**, braised in master stock, sticky glaze, fresh mint, lime and chili \$24

Spicy Kim Chi and pork **dumplings**, Octovin, peanuts, spring onions, coriander \$19.5

Crispy fried **chicken**, soy and esame mayo, fresh lime, spring onion \$17.5

Slow braised **pork belly**, wilted greens plum and apple purée, red wine jus \$28

Sambal and curry rubbed free range **chicken thighs**, satay, chili vinaigrette, pickled cucumber \$27

Lamb meatballs, garam masala and mint, Indian spiced gravy, tomato kasundi \$24

Dessert

Dark chocolate fudge, blackberry, chocolate ganache, coconut whip, chocolate shards \$15

Strawberry and raspberry pannacotta, strawberry salsa, watermelon, milk crumb, pistachio and white chocolate bark \$14

Apricot cheese cake, short bread, cardamom cream, toasted white chocolate and almond crumb, meringue \$15

