



SNACKS

House Marinated Olives

Aged balsamic, grilled sourdought

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



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 25
Kimchi mayonnaise, horseradish slaw

Bikini Sandwich

Pan fried sandwich, jamon iberico de Cebo, manchego cheese 18
or
Smoked Salmon, crème cheese, pikles

Charcuterie Tasting Board

Grilled sourdough bread, house pickles, Small 30
Pino's dolcevita mortadella, Wagyu bresaola, De Palma finocchiona, Large 60
(include Duck liver pate')

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

A selection of Artisanal Australian cheeses served with 3 cheeses 30
quince paste, fresh grapes, hand rolled lavosh (additional cheese 10ea)