



SNACKS

House Marinated Olives Aged balsamic, grilled sourdough	12
Rooftop Roasted Mixed Nuts Smoked salt, Aleppo pepper	12
Freshly Shucked Oysters Lemon, eschalot mignonette Add White Sturgeon Caviar	8.5 ea 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

**All Eftpos, Credit and Debit Cards incur a processing fee of 1.5%
Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.*



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, pickles

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)

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