

SNACK

Marinated olives	4
Seasonal pickles	4
Ortiz anchovies on toast	5ea
Whipped ricotta, Pendleton EVOO, lemon zest, oregano	6
Local charcuterie	6

SMALLER

Haloumi, smoked heirloom tomatoes, pickled baby cucumber, basil	18
Ricotta filled agnolotti, burnt butter, capers, walnuts	21
Pea and broccoli risotto, pine nuts, sheep feta, fried leeks	22
Beef ragu, soft polenta, thyme pangrattato, Grana Pandano	24
Chargrilled octopus, spiced eggplant, confit lemon oil, herbs	28

LARGER

Whole eggplant, truss tomatoes, peppers, fermented chilli, crispy chickpeas, feta	29
Pork jowl, shaved cabbage, black garlic hummus, crackle	34
18-hour lamb neck, Lebanese cucumber, baby cavalo nero, chermoula	34
Roasted chicken, beetroot tzatziki, fennel, coriander	36
Spencer Gulf prawns, green olive, sweet corn, tarama	37

SIDES

Potato and watermelon radish	10
Zucchini, peach, witlof, compressed watermelon, salted seeds, dried cranberries	12
Chargrilled greens, roasted almonds, chilli oil, lemon zest	13

DESSERT

Ricotta, lemon and pistachio cannoli	5ea
Loukoumades, honey, lemon thyme	12
Lemon semolina cake, honey yoghurt foam, cherry granita, sherbet meringue	12

FEED ME LIKE LOU

Compulsory for groups of 6 or more	
A selection of our favourite seasonal dishes to share	\$79pp