

PIZZA

MARGHERITA

NAPOLI, BUFFALO MOZZARELLA, SLOW ROASTED TOMATOES, TORN BASIL,
GARLIC OLIVE OIL (VG)

17

BALKAN

SLOW BRAISED LAMB SHOULDER, SWEET ONIONS, ROCKET & BULGARIAN
FETA

22

JAMONICA

SHREDDED SMOKED HAM HOCK, JALAPENO, MOZZARELLA, GREENS &
HONEY SEEDED MUSTARD DRESSING

22

TOMISLAV

SPICY SALAMI KULIN, SMOKED PEPPERS, FRESH CHILLI, NAPOLI BASE &
FLORIDIA MOZZARELLA

22

GAMBERETTO

MARINATED PRAWNS, NAPOLI, CONFIT GARLIC, BUFFALO MOZZARELLA,
DILL & CHILLI

22

LIVADA

MIXED MUSHROOMS, LEMON, THYME, TRUFFLE SALT, NAPOLI BASE &
FLORIDIA MOZZARELLA (VG)

22

SPUDKA

POTATO, ROSEMARY, SEA SALT, BRAISED LEEK, GARLIC OLIVE OIL &
GORGONZOLA (VG)

20

VEGANISTA

SWEET ROAST PUMPKIN, ZUCCHINI, SMOKED TOMATO, JALAPENO RELISH,
CHILLI & VEGANAISE (V)

23

*GLUTEN FREE BASES ARE AVAILABLE ON REQUEST

*DISHERS MAY CONTAIN NUTS & SEEDS

*GLUTEN FREE BASES ARE COOKED IN THE SAME OVEN AS SOUR DOUGH AND MAY CONTAIN SMALL TRACES OF GLUTEN

*DISHERS MAY CONTAIN NUTS & SEEDS

WHILE YOU PONDER

SMOKEY ROAST ALMONDS

W' THE SECRET HERBS & SPICES (GF) (V)

8

RUPERT'S WARM MIXED OLIVES

MARINATED IN SERIOUS HERBAGE W' HOUSE BAKED SOUR DOUGH (V)

8

HOUSE CUT FAT CHIPS

CAJUN SEA SALT SMOKED PAPRIKA & LIME AOLI (VG)

10

TICKLING YOUR FANCY

GRILLED SOUR DOUGH CROUTES

SLOW ROASTED TOMATO, CAPSICUM & FETA, W' PRESERVED LEMON
DRESSING

OR

PICKLED WHITE ANCHOVY, WHIPPED GOAT'S CURD & TORN BASIL
4 each

GOLDEN HOCK BALLS

SMOKED HAM, TALEGIO & BURNT ONION AOLI

16

SPICED CALAMARI

LIGHTLY FRIED IN PEPPERY SPICE, CRISPY SHALLOTS, CORIANDER &
SWEET CHILLI REMOULADE

19

MARINATED ROAST VEGETABLES

SERVED WARM W' HALOUMI & CASHEW NUT PESTO (GF) (VG)

17

JERK CHICKEN NIBBLES

SPICY WOOD FIRED DRUMMETTES, PICKLED CUCUMBER & JALAPENO LIME
LABNE

16

GRILLED PORK & FENNEL CHIPOLATA

W' APPLE, PEAR & WALNUT PRESERVE

16

SHARING THE LOVE

CHARCUTERIE BOARD

SELECTION OF CURED MEATS, CONDIMENTS, PICKLED VEGETABLES, & HOUSE PRESERVE. SERVED W HOUSE BAKED SOURDOUGH

32

VEGETARIAN TASTING PLATE

SELECTION OF MARINATED & PICKLED VEGETABLES, CHEESE & HOUSE PRESERVE. SERVED W A SEASONAL TREAT & HOUSE BAKED SOURDOUGH

(VG)

30

LAMB SHOULDER

SLOW BRAISED ON THE BONE W' GRILLED ASPARAGUS, SHAVED PARMESAN & LEMON (GF) (VG) (V)

8

SABIH TOFU

MARINATED IN BAHARAT SPICES, CRUMBED IN PANKO W' SMOKED EGGPLANT, EGG, ZOUGH & SMASHED AVO TAHINI DRESSING SEVED W' CRUNHY LEAVES ON WARM FLATBREAD (VG) (V OPT)

9

A BIT ON THE SIDE

GREEN SALAD

RADISH, CUCUMBER, AVOCADO, SHALLOTS & EVENING DRESSING (GF) (V)

21

HEIRLOOM TOMATO SALAD

CHARGRILLED ZUCHINI, MINT, LEMON & MOZZARELLA (GF) (V OPT)

19

FREEKAH SALAD

NUTTY FREEKAH SERVED W' BROCCOLINI, HERBS, SEEDS, SPROUTS, IN A LIGHT POMEGRANATE VINEGARETTE

14

SOMETHING SWEET

BAKEWELL & CO PIES

THE PEACH MELBA

A PIE BORN IN FLAVOUR TOWN, DREAMY PEACHES, CREAM & COCONUT
CUSTARD

14

THE PECAN DE RESISTANCE

STRAIGHT FROM THE SOUTH, THIS PIE MADE NIGELLA CRY HONEY-
SWEET TEARS OF JOY

14

TARTE AU CITRON

SOUR BY NAME, SWEET BY NATURE. A LUSCIOUS DELICATE FILLING
ENVELOPED IN A BUTTERY ALMOND BASE

14

VEGAN CARAMEL SLICE

GOOEY & GLORIOUS, ETHICALLY SOUND BUT WICKEDLY DECADENT

14

Ask Our Friendly Floor Staff For The Lowdown On Nightly Specials
Dessert Comes With A Dollop Of Rupert's Favourite Gelato From The Beautiful
Humans At Pidapipó, Carlton.