

BACKROOM

SNACKS

Farmer's Potatoes, Burnt Chilli and Seasonal Herbs (VGO) 16

Guacamole with Fermented Green Tomato and Salsa Matcha (VG) (GF) 16

Smoked Crab Purple Causa with Native Herbs, Shaved Horseradish (GF) (VG) 19

Pastor Tacos with Fermented Pineapple and Blue Oyster Mushrooms (VG) 16

Burrata with Fermented Berries and Mexican Chocolate (GFO) (V) 23

Summer Antipasti on Tortilla (VG) (GF) 18

Roasted Padrón and Manchego Croquetas (VG) 8 (each)

Topinambur (VG) (GF) 19

3 Victorian Cheeses, Local Honeycomb, Persian Figs, Quince Paste (V) (GFO) 38