





SHARE MENU PAIRED BEVERAGES

Three Course /*Four Course 79/89 +50/+65

Padron and parmesan croquettes (3)

Focaccia with black garlic, confit tomato, wakame and ricotta

Roasted mushrooms, Pedro Ximenez garlic sauce



Cacio e Pepe, a Roman pasta made with parmesan cheese and Kampton white pepper*

Slow roasted pumpkin wedge, a sharp pomegranate glaze, almond romesco and toasted pepitas*



Salted stuffed cabbage with spiced beef braised in a sweet and sour tomato broth, brown butter pine nuts

Charred broccolini, pickled radicchio, roasted hazelnuts, orange and aged balsamic vinaigrette Caesar cos salad, crouton, parmesan



Smith & Daughters tiramisu

All of our dishes are vegan friendly and are designed to be shared. Please speak to our staff regarding any dietary requirements. Surcharge of 10% is applicable for Sundays & 15% on public holidays. *Indicates four course items.