



### Raw Flavours From The Sea

India inspired tacos; kingfish, coriander, mango & avocado tartare in crispy papads	\$26
Yellowfin tuna tataki with chilled tomato essence & salsa fresca	\$26
Freshly shucked Pacific oysters with pickled fennel & dill	\$30

### Starters

Chilled green grape, almond & basil gazpacho (v)	\$24
Salad of braised endive, pickled beets & red peppers, goat's cheese, olive dust & walnuts (v)	\$26
Marinated white anchovies, fennel & lemon salad, parmesan cream & croutons	\$26
Seafood fritto misto with spiced salsa verde	\$30
Shaved Serrano ham, pear, pickled onion & rocket with Manchego cheese	\$30

### Hand Rolled & Braised Italian Grains

Hand cut papadelle in a cherry tomato sauce with sautéed caper, garlic, chili & basil	\$34
Seared scallops, white asparagus & mushrooms with gnocchi, truffle oil & rocket	\$36
Black ink risotto with chorizo sausage mussels peppers, smoky paprika & coriander	\$36

### Main Event

Tandoor chicken, onion & mizuna pide with spiced yoghurt, feta & coriander	\$36
Mussels in spicy tomato sauce with chorizo, coriander & char grilled bread	\$38
Tuna cooked in spiced yogurt, braised eggplant & chickpeas with dates & almonds	\$46
Roast Jobfish with braised lima beans, chorizo, confit tomatoes & squids in ink	\$46
Australian lamb loin with sweet & sour braised pumpkin & eggplants, pine nuts, raisins & olives	\$52
Wagyu beef sirloin cook over coal with broad bean, parsnips & mustard butter	\$62

### Local & Regional Flavours

South Indian Korma curry with vegetables & appam	\$36
Baby chicken Biryani with mint raita, tomato & red onion salad	
Whole masala spiced lobster cooked in the tandoor, lacha salad, & mint raita	*M\$85 *L\$95

### A Casual Affair to Share

Tandoor Job fish Tail, in spiced tomato, mussel & tamarind broth, chickopea & curry leaf	\$85
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### Sides

Mixed leaf with fine herbs & house dressing	\$9
Endive, tender celery & orange salad, orange dressing & almonds	\$10
Tomato, avocado & cucumber salad with persian feta, olives & mint	\$10
Tandoor vegetables with Bhuni chat dressing	\$10
Roast potatoes with confit garlic & rosemary	\$10