

F I R E + W O O D

OYSTERS GF natural or mignonette	6 \$36 / 12 \$66
CHARRED BREAD (5) +\$3 GFO charred sourdough, whisky-infused marrow butter +\$16 ADD ORTIZ ANCHOVIES IN OLIVE OIL	\$14
PATATAS BRAVAS 🔥 GF DF VE spicy smoked harissa, house-made aioli	\$16
HOUSE SALAD VE GF mixed greens, house mustard vinaigrette	\$16
PAN CON TOMATE VE charred sourdough, slow-roasted tomato, confit garlic & oil, basil +\$11 ADD MANCHEGO OR JAMON	\$18
TIGER PRAWNS (2) GF DF tiger prawns, citrus and chickpea purée, fermented chili oil +\$9 ADD EXTRA PRAWN	\$18
SMOKED GREEN SALAD VE GF wood-smoked seasonal vegetables, citrus and coriander emulsion	\$22
CROQUETTAS (3) GF mancheGO & jamon potato croquettes, charred sweetcorn purée, aioli	\$24
DUCK LIVER PARFAIT GFO house-made parfait, blood orange marmalade, charred sourdough	\$24
CHARGRILLED PORK BELLY DF pedro ximénez onion, fennel, mint, parsley	\$24
CAULIFLOWER & ALMOND VE GF ras el hanout cauliflower, roast almond cream, fermented chili vinaigrette	\$26
MOROCCAN SQUID GF DF chermoula baby squid, lemon, parsley, aioli	\$29
FATTOUSH lemon and thyme marinated chicken, cucumber, tomato, flatbread, sumac dressing, labneh	\$34
SMOKED DUCK SALAD blackened duck breast, assorted pickles, blood orange, roasted walnut, mixed leaves, radish, garlic-infused evoo	\$34
BARNSELY CHOP lamb chop, walnut-crusted labneh, sumac baby carrots, harissa yogurt	\$39
STRIPLOIN striploin , confit onions, port jus, spinach +\$6 WHISKY INFUSED MARROW BUTTER	\$73
WOODFIRED RIB EYE GF 1.4kg bone-in ribeye, marrow bone, bravas, smoked greens, caramelized shallot & garlic jus	\$185
FISH OF THE DAY fire & wood special - smoked, flamed or torched	\$MP
BUTCHERS CUT fire & wood special - smoked, flamed or torched	\$MP
<hr/>	
CHEESES served with bread, nuts and artisanal dried fruit - ask about the tasting notes on our current selection	1 \$18 / 2 \$34 / 3 \$49
LEMON CURD BRÛLÉE burnt sugar, salted pistachio crumb, fresh passionfruit	\$22
ASSORTED HOUSE CHURNED ICECREAM	1 \$9 / 2 \$17 / 3 \$21

GF GLUTEN FREE GFO GLUTEN FREE OPTION V VEGETERTIAN VE VEGAN

while our kitchen strives to accommodate dietary needs and allergies, we cannot guarantee that all dishes are free from allergens, including gluten, nuts, or dairy, due to the nature of our kitchen. gluten-free, vegetarian, or vegan options, as well as any variations to the menu, may incur additional charges. prices are subject to change without notice.