

PALETTE

WE ENCOURAGE YOU TO EXPERIENCE OUR FOOD 'FAMILY STYLE'
DUE TO THE SHARING NATURE OF OUR MENU, DISHES WILL ARRIVE FROM THE KITCHEN
AT STAGGERED TIMES.

Smaller Plates

MEDITERRANEAN MIXED OLIVES (VG, GF) 10

HOUSEMADE ROSEMARY FOCACCIA (V, VGO) 12
pinenuts, confit garlic, whipped garlic feta

SEARED SCALLOPS (GF) 28
romesco, beurre noisette, chive, prosciutto

GRILLED FREMANTLE OCTOPUS (GF) 26
nduja salsa, red cabbage foam, lemon sour cream

CALAMARI 24
miso mayo, seaweed, chilli, green onion, lemon

PUMPKIN & STRACCIATELLA (V, GF) 22
hazelnut burnt butter, chilli, mint, dill

CAULIFLOWER (VG) 18
sesame, ginger, shallot, buckwheat, sorrel

BRUSSEL SPROUTS (V, VGO) 16
labneh, salsa verde, dukkah, lemon

SEASONAL STEAMED GREENS (V, VGO, GF) 14
beurre noisette, almond

OUR FAMOUS CRISPY POTATOES (V, VGO) 15
sriracha mayo, pecorino, chive

Larger Plates

CHICKEN BREAST (GF) 33
tahini yogurt, house harissa, salsa verde, brussel sprouts

GOLDBAND SNAPPER (GF) 38
saffron & caper beurre blanc, cauliflower, leek, crispy kale

BLUE SWIMMER CRAB LINGUINI 35
napolitana, chilli, cherry tomatoes, pangrattata, pecorino, lemon

CHEF BOARD 39
house-made rosemary focaccia, stracciatella, prosciutto, olives