

Produce driven cooking with bold flavours,
easy to understand and delicious to eat.

- Chef Alexi -

- V** Vegetarian
- G** Gluten Free
- D** Dairy Free
- N** Contains nuts
- S** Contains Seafood



All our ingredients are carefully sourced and selected by our chefs from local and international producers. Our passion for good produce shines in our dishes.



BENEDICT

POACHED SALMON 69
Baby spinach, caper, sorrel, poached eggs, yuzu Hollandaise [S]

ROASTED VEAL 69
Pretzel bun, roasted veal belly, mojo rojo, brown butter Hollandaise [N]

BOWLS

TOASTED MUESLI OR PORRIDGE 44
Wild honey, pistachio, Greek yoghurt [V, N]

TROPICAL FRUIT BOWL 38
Lychee granita, passion fruit flan, coconut yoghurt [V]

CHIA PUDDING 49
Brulee banana, macadamia, lime curd [V, N]

AÇAÍ BOWL 52
Açaí sorbet, dragon fruit, banana, strawberry, coconut, chia, mirzam chocolate [V, G, D]

GREEN BREAKFAST BOWL 66
Poached egg, quinoa, avocado, kale, almonds, grilled halloumi [V, G, N]

SWEET BREAKFAST

BANANA BREAD 44
Spiced maple syrup, mascarpone, pear jam, hazelnut [V, N]

RICOTTA PANCAKES 58
Blueberry cream, peach, pistachio crumb, maple syrup [V, N]

SALTED CARAMEL FRENCH TOAST 46
Poached plum, crème anglaise [V]

BANOFFEE JAFFLE 46
Banana, caramel, chocolate pastry cream [V, N]

TOASTS

LOBSTER 89
Charred cucumber, lime mayo, green tomato salsa [S]

MUSHROOM 54
Mushrooms, herb butter, Parmesan [V]

SMASHED AVOCADO 56
Chili flake, ricotta cheese, lime [V]

SMOKED SALMON 56
Lemon ricotta cheese, dill, chives, caperberry, red onion pickle, grape tomatoes [S]

BRESAOLA 56
Green harissa, radish, rocket, goat feta [N]

BLACKBERRIES 49
Mascarpone, macerated blackberry [V]

TOAST 16
Sourdough, multigrain, fruit loaf or wheat free bread served with butter, jam, vegemite, peanut butter or honey



We only use the freshest organic
eggs right from the farm.

OPEN OMELETTE

All served with toasted sourdough.

SALMON 55
Goat curd, green tomato, lemon salsa [S]

BLACK TRUFFLE 69
Creamed mushroom, pecorino [V]

CHILI CRAB 74
Palm heart & turmeric pickle, Vietnamese basil, fried shallot [D, S]

ROASTED FENNEL 55
Caramelised onion, cave aged cheddar, 20yr balsamic [V]

EGGS

POACHED EGGS & ROTI 64
Chili jam, crispy beef bacon, grilled halloumi, avocado, jalapeño salsa

SCRAMBLED EGGS 59
Sautéed kale, wild mushroom, goat cheese, za'atar [V]

SHAKSHOUKA 59
Organic eggs, tomato reduction, hazelnut dukkha, coriander gremolata, mozzarella, sourdough baguette [V, N]

MUSHROOM QUESADILLA 69
Fried eggs, mozzarella, braised black beans, feta, avocado & lime salsa [V]

OUR BIG BREAKFAST 89
Eggs to your liking, roasted mushroom, sautéed kale, sesame crusted avocado, slow roasted tomato, organic sausage, beef bacon [N]

BREAKFAST SIDES 16 EACH

two organic eggs any style // roasted tomato // sesame crusted avocado // sautéed kale // sautéed spinach // beef bacon // organic sausages // roasted mushrooms

STARTERS

KINGFISH CRUDO 68

Yuzu, sorrel, radish, jalapenō, avocado [S, G, D]

LAMB RIBS 78

Mango salsa, coriander [G, D]

CHICKEN LIVER PARFAIT 58

Pickles, mustard seed, sourdough

SMOKED SALMON RILETTE 66

Baguette, vine tomato, rocket [S]

SMOKED HADDOCK ARANCINI 52

Curry mayo, smoked paprika [S]

CHEESE FONDUE 62

Roasted mushroom, toasted baguette [V]

SANDWICHES

Served with salad or hand cut russet chips

TUNA MELT CIABATTA 65

Olive, cucumber, red onion, parsley mayo, Provolone [S]

ROASTED CHICKEN CIABATTA 65

Lemon & garlic mayo, creamy slaw, avocado

TURKEY HAM CIABATTA 65

Red pepper & cashew spread, pickled veg, Gruyere, rocket [N]

ROASTED BEEF BAGUETTE 65

Beetroot relish, slow cooked onion, mustard mayo, Gorgonzola, rocket

SALMON RILETTE BAGUETTE 65

Tomato, fennel, avocado, Boston lettuce [S]

BLEAT BAGEL 65

Bacon, lettuce, egg, avocado, tomato

QUINOA CRUSTED CHICKEN CIABATTA 69

Tomato jam, sumac, feta, rocket

CROQUE MADAME 69

Veal ham, fried egg, truffle cream

LAMB SOUVLAKI 69

Pita, confit lamb, iceberg, tomato, garlic sauce



MAINS

PASTA & RISOTTO

GNOCCHI 68

Squid ink, grilled baby calamari, salsa verde, butter emulsion [S]

AGNOLOTTI 52

Potato, brown butter, peas, Parmesan [V]

SPAGHETTI VONGOLE 68

Manila clam, chili, garlic, olive oil [S]

ORECCHIETTE 72

Lamb ragu, carrot, black pepper, Manchego

CAPUNTI 64

Roasted courgette, ricotta, mint, basil, olive oil [V]

RISOTTO 72

Smoked cod, lemon myrtle, sour cream, chili oil [S, G]

MEATS

SHORT RIB 99

Pomme purée, heirloom carrot, jus

BURGER 58/68

Single or double patty, The Sum of Us sauce, lettuce, pickle, tomato, cheese, russet chips

CHARCOAL CHICKEN 72

Freekeh tajine, pine nut, green olive [N]

LAMB CHOPS 82

Chickpea, roasted eggplant, red harrisa, lamb sauce [N]

HULI HULI CHICKEN BURGER 56

Spiced chicken, mayo, pickled onion, chili slaw

DUCK LEG 74

Puy lentil, frisée lettuce, hazelnut dressing [N, G]

STEAK & CHIPS 110

Russet chips, truffle, beef sauce [G]

FISH

FISH & CHIPS 68

Battered cod, caper remoulade, lemon, russet chips [S]

PAN ROASTED TURBOT 82

Gremolata, fennel, orange, caper, russet chips [S, G]

SCALLOPS 84

Borlotti beans, chili, lemon, parsley, garlic sauce [S, G]

CRISPY WHOLE BLACK BREAM 120

Nam jim, soy, papaya, peanut [S, N]

SIDES 19 EACH

Truffle fries // borlotti beans // papaya salad // pomme puree // bread basket

FOR THE TABLE

SOUSPOURTOUR GARLIC BREAD 45

Herbs, Lescure butter, Comte cheese [V]

BAKED CAMEMBERT 82

Garlic, thyme & onion jam, sourdough baguette [V]

DIPS 59

Green harissa, red pepper & cashew, smoked babaganoush, grilled sourdough [V, N]

TO SHARE

TSOU CHEESEBOARD 129 [N]

TSOU ANTIPASTI 129 [N]

*All our ingredients are carefully sourced and selected by our chefs.
High-quality ingredients, served simply, beautifully.*

SALADS

RUSTIC CAESAR 62

Baby romaine, white anchovy, crispy veal bacon, crouton, Parmesan, poached egg [S]

CONFIT LAMB 68

Feta, cabbage, carrot, flaked almond, herbs, quinoa cranberry, pomegranate dressing [N, G]

GREENS, GRAINS & NUTS 56

Edamame, green beans, broccolini, kale, green apple, grains, nuts, feta, sumac dressing [N]

KIMCHI BOWL 54

Soba noodle, marinated tofu, buckwheat, seeded avocado, kimchi mayo, spinach, shoyu dressing [N]

TSOU BOWL 54

Cauliflower, sweet potato pickle, black rice, spinach, marinated feta, pumpkin seed, freekah, beetroot hummus, tahini yoghurt, za'atar [N]

KALE & AVOCADO 62

Smoked almond, fennel, cherry tomato, black sesame, feta, yoghurt dressing [N]

TURMERIC POACHED CHICKEN 72

Green papaya, red chili, peanuts, crispy shallots, tomato, nam jim, Boston lettuce [N]

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DINNER
FROM 5PM-11PM



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Green papaya, red chili, peanuts, crispy shallots, tomato, nam jim, Boston Lettuce [N]

*Handmade desserts by our artisan friends at
Rise & Dawn Bakehouse*

DESSERT

PEAR TARTE TATIN 58

Vanilla anglaise [N]

LAMINGTON SUNDAE 38

Toasted coconut cake, strawberry, dark chocolate, vanilla ice cream

BREAD PUDDING 38

Anglaise, vanilla ice cream [N]

BAKED CHEESECAKE 45

Salted caramel, macadamia, sea salt [N]

PIÑA COLADA MERINGUE 45

Passion fruit, pineapple, coconut [G]