

## SMALL PLATES

30 grams of Sturgeon caviar .....	250
Sour cream, chives, egg, buckwheat blini	
Marinated olive .....	14
Medley of olives marinated with fresh herb lemon, chilli, olive oil	
Homemade dips .....	14
Tahini eggplant, sweet potato cashew, flat bread	
Cauliflower cheese tots .....	16
Panko crumbled cauliflower, cheese bites, green goddess sauce	
Scallop 'n' pea .....	18
Black eye pea, cucumber, dill scallion salad scallops	
Potato churros .....	18
Fried cheesy potato churros truffle aioli, tomato jam	
Five spiced calamari .....	18
Jalapeno aioli	
Hiramasa Kingfish sashimi .....	22
Avocado, chilli, lime, radish, coriander, ponzu	
Zephyr M&C .....	18
Macaroni & cheese bites, jalapeno mayo	
Karaage chicken .....	20
Crispy chicken pieces, hot sauce	
Kalbi brisket slider .....	20
Caramelized onion, tomato jam, truffle aioli, braised beef brisket, bamboo ash bun, guindillas	

## TO SHARE

Cheese board.....	26
Locally sourced cheese brie, cheddar & blue, crackers, quince paste, nuts & fruits	
Charcuterie board .....	26
Selection of locally sourced cold meat chorizo, salami prosciutto, picante, cornichons, pickles, fruit chutney	

## SOMETHING SWEET

Mezze dessert.....	18
Lollypop, Macaroons & mini gelato cones	

*Please inform us if you have any dietary requirements.*