

MENU

Our menu is inspired by Corsica and surrounding islands of the Mediterranean

STARTERS

OLIVES selection of warm marinated olives	10
OVEN WARMED BREAD served with homemade butter	6
ANCHOVIES EN CROUTE Cuca anchovies on crouton with persimmon jam	8
YOGHURT FLAT BREAD hummus, dates, pickled rhubarb, crispy chickpeas, paprika	14
CHARCUTERIE CORSE Corsican cured meats, cornichons, salted ricotta	28
OYSTERS served natural 3/6/12	15/30/60

ENTREE

BRANDEDE CROQUETTES salted cod and potato, salmon caviar, herbed crème fraiche	21
CALAMARI rice flour, roquette, lime mayo (GF)	24
BURRATA honey roasted pumpkin, pickled walnuts, crispy nori (GF)	22
KING FISH TARTARE , mandarin, miso dressing, spring onion, hazel nut, pomegranate (GF)	23
FIGATELLI Corsican pork sausage, braised lentils & Brocciu	24
ZUCCHINI & RICOTTA FRITTERS garlic labneh (3 pieces)	24

PASTA

MALLOREDDUS king oyster mushroom, cavalo nero, green peas, cashew and basil pesto	29
PAPPARDELLE blue swimmer crab, crab bisque, tomato, chilli	34
DUCK LASAGNA spelt pasta, confit duck ragu, gruyere	32
RISOTTO OF THE DAY	MP

MAINS

FISH OF THE DAY	MP
COQ AU VIN BLANC white wine braised chicken Maryland, baby vegetables, (GF)	34
STEAK FRITES 200 gm grilled porterhouse, fries, chive béarnaise sauce (GF)	35
FALAFEL & MUSHROOM oyster mushroom, sweet potato falafel, corn, hummus, baby peppers (VEGAN)	28

SALADS/SIDES

MIXED GREEN SALAD (GF)	15
GRAIN SALAD roasted autumn veg, quinoa, toasted seeds, lemon mustard dressing (GF) (vegan)	16/24
STEAMED BROCCOLINI Lemon, garlic (GF)	15
FRIES	10

DESSERT

SORBET assorted flavours (GF, DF)	18
SPICED APPLE TARTE TATIN chocolate sorbet	18
AMARETTO CRÈME BRULEE (GF)	16
CHEESE selection of cheeses served with lavoche, muscatels, persimmon jam	12/36

DRINKS

SPRITZERS & CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda	16
SGROPINO Prosecco, lemon sorbet, vodka	16
CLEMENTUGO Gin, St Germain, Cucumber, Mint, Lime & Soda	21
PISCO MARTINI Pisco, St Germain, Green apple liqueur.	21
SAILOR'S NEGRONI Sailor Jerrys spiced Rum, Fifty Pounds Gin, Campari, Martini Rosso, Agave syrup	21

COCKTAILS? PLEASE ASK FOR OUR EXTENSIVE WINE & DRINKS LIST

BEERS

Pot 285ml/ Schooner 425ml/ Pint 570ml	8/10/12
<i>Please ask your waiter what's on tap</i>	330 ml
PERONI ROSSA. ITALY (4.7% ABV)	8
<i>Rich colour, focused on malt and hop flavours</i>	
ESTRELLA CERVEZA. SPAIN (4.6% ABV)	9
<i>Light spicy malt on the nose with darker toasted flavours</i>	
BOMBEER LA BIRRA DEL BOMBER, ITALY (5% ABV)	10
<i>Cereal scent. Balanced palate of flower notes and bitterness</i>	
PRICKLY MOSES OTWAY LIGHT. VIC (2.9% ABV)	10
<i>Malted barley flavours, rich and full bodied</i>	
YOUNG HENRY'S CLOUDY CIDER. NSW (4.6% ABV)	10
<i>Slightly tart with natural fruit sweetness. VEGAN + GF</i>	
THE GINGER KID GINGER BEER, VIC (8% ABV)	10
<i>Spicy real ginger with a crisp finish, served with ice</i>	
3RAVENS BLACK STOUT, VIC (5.5% ABV)	12
<i>Dark fruits and chocolate flavours, easy on the palate</i>	
HITACHINO NEST DAI IPA. JAPAN (5.5%)	13
<i>Refreshing flavours of mandarin and citrus</i>	
CHIMAY ROUGE TRAPPISTES. BELGIUM (7.1% ABV)	14
<i>Creamy, with fruity aromas. Silky bitterness</i>	

WINES BY THE GLASS

	150	450	750ml
SPARKLING	gls	btl	
ARNACES PROSECCO NV, Glera, Veneto, Italy	13	58	
GEORGES VESSELLE BRUT CHAMPAGNE GRAND CRU NV Pinot Noir, Chardonnay. Champagne, France	25	165	
ANDRE CLOUET BRUT CHAMPAGNE ROSE NV Pinot Noir. Champagne, France	27	185	
ROSE	gls	cfe	btl
MASSERIA LI VELI Negroamaro 2020 Puglia, Italy	12	36	58
WHITE			
SANTADI VILLA SOLAIS 2020. Vermentino. Sardegna, Italy	13	38	59
DOMAINE DES AUBUSIERES VOUVRAY 2020. Chenin Blanc. Loire, France	15	44	74
JEAN-LUC MADER 2019. Riesling, Alsace, France	16	46	77
SOPHIE CINIÉR MACON VILLAGE 2018 Chardonnay, Maconnais Burgundy, France	19	57	95
RED			
SCHLOSS GOBELSBURG 2018. Zweigelt, Kamptal, Austria	13	38	59
TERZINI MONTEPULCINANO DOC 2019. Montepulciano, Abruzzo, Italy	15	44	75
SPINIFEX BETE NOIR 2020. Shiraz, Barossa Valley, SA	15	44	75
DOMAINE DE L'EVECHE 2020 Pinot Noir, Burgundy, France	18	54	90
CORAVIN	125	750ml	
<i>Please ask your waiter or see our wine list to know our daily Coravin pours</i>			
DESSERT			
SOLO ARTE VINO DEI VIN SANTO Malvasia, Tuscany, Italy (50ml)	10	45	
HENRIQUE & HENRIQUE MADEIRA Fine Medium Rich 5yo. Madeira, Portugal. (50ml)	13		
DOMAINE DU MAS BLANC BANYUL 5yo. Roussillon, France. (50ml)	16	115	

