MENU

gingin.

WE RECOMMEND 3-4 PLATES BETWEEN 2 PEOPLE TO SHARE.

PLATES

CHILLI ROASTED CASHEWS (gf, pb) $9

MARINATED OLIVES (gf, pb) $11

TWICE COOKED POTATOES $15
Chilli crisp mayo (gf, df, v, vo)

FRIED CHICKEN $27
Green goddess dressing, hot honey, dukkah (gf, df, n)

TEMPURA MUSHROOMS $22
Coconut tempura, miso black garlic mayo (df, v, vo)

TOMATO SALAD $19
Sliced tomato, whipped feta, basil, herb oil, balsamic glaze (v, vo)

MEZZE PLATTER $34
Pita bread, grilled halloumi, muhamarra, beetroot hummus, marinated peppers, falafel, sumac onion, dukkah (n, v, gfo, vo)

CHEESEBOARD $29/$34
(2/3) Local cheeses, quince, pesto, crackers, caramelised onion relish, artichoke, grapes (gfo)

FROM THE GRILL

HARISSA CHICKEN SKEWERS (2) $23
Harissa marinade, raita, pickled cucumber (gf, df, n)

BEEF SKEWERS (2) $24
Garlic & herb marinade, chimichurri, sumac onion, sauerkraut (gf, df)

GRILLED COURGETTE $22
Balsamic glaze, beetroot hummus, spiced pistachio crumb (gf, df, v, n, vo)

GRILLED ASPARAGUS $22
Whipped feta, hot honey, juniper za'atar, herb oil (gf, v, vo)

PIZZETTAS (7 INCH, HAND STRETCHED, 2 DAY FERMENTED DOUGH)

FUNGI AZZURRI $23
Mushroom, blue cheese, mozzarella, caramelised onion, garlic butter (v)

ROCKET PESTO $22/$26
Rocket pesto, mozzarella, balsamic glaze, parmesan, fresh rocket (v, n) (add prosciutto +$4)

BUTTER MADRAS $25
Madras, grilled halloumi, mozzarella, garlic butter, marinated peppers, chilli roasted cashews, raita (v, n)

SMOKED SALMON $25
Mozzarella, smoked salmon, capers, whipped feta, juniper za'atar

ROASTED EGGPLANT $23
Muhamarra, roasted eggplant, mozzarella, sumac onion, dukkah (v, n)

PEPPERONI $25
Tomato, mozzarella, pepperoni, hot honey

GF: GLUTEN FREE | DF: DAIRY FREE | VO: VEGAN OPTION
V: VEGETARIAN | N: CONTAINS NUTS | PB: PLANT BASED