

EBB – KITCHEN DINNER MENU

TO SHARE

Carne – house pate, pork belly, cured meat, olives, pickled vegetables, ciabatta	45
Pesce – calamari Fritti, House smoked salmon, market fish, mussels, olives, pickled vegetables, ciabatta	45
Bakers Plate – local and homemade breads, pickled vegetables, olives, Seasonal dips, balsamic vinegar, extra virgin olive oil	35

SMALL PLATES – TO START

House Pate – chicken liver, pistachio, sage, brioche	20
Pork Belly – remoulade, caramlised apple bacon, salsa verde	24
Salmon Carpaccio – avocado whip, cucumber, lemon, soy	23
Arancini – pea, mint, cauliflower, truffle	19

MAIN PLATES

Market Fish	POA
Wagyu Picanha – smokey mash, wilted greens, chimichurri	45
Seasonal Mihiwaka organic vegetable risotto – parmesan, extra virgin olive oil	35
Lamb ballontine – baby vegetables, cannellini puree, jus	40

DESSERTS

Please see our cabinet for today's selection of handcrafted desserts