



R & R FOOD AND BEV CONSULTING

SHARED PLATES COLLECTION

Mediterranean Tapas

Casual, generous, family-style dining

Marinated olives, feta, crusty bread

Patatas bravas, smoked paprika aioli

Grilled haloumi, honey, lemon, chilli

Chorizo, sherry vinegar, roasted capsicum

Zucchini flowers, ricotta, mint

Slow-roasted lamb shoulder, salsa verde, flatbread

Sumac-marinated beef skewers, labneh, mint

Roasted eggplant, tahini, pomegranate

"Precision without pretence."

Bring the restaurant home.



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Asian Table

Bold, punchy flavours

Steamed pork dumplings, black vinegar, chilli oil

San choy bao, hand-cut wagyu, shiitake, pickled ginger

Char siu chicken skewers, sesame

Kingfish sashimi, ponzu, shallot

Salt and pepper tofu, spring onion, chilli

Whole soy-braised eggplant, sesame, coriander

Five-spice lamb ribs, sticky soy glaze

Whole roasted duck, pancakes, hoisin, cucumber

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Premium Table

Premium ingredients, shared-table format

Cured kingfish, finger lime, chilli oil

Veal tartare, capers, shallot, egg yolk, sourdough crisp

King crab, brown butter, chive

Whole roasted snapper, salsa verde, charred lemon

Grilled asparagus, hollandaise, parmesan

Free-range chicken supreme, morel cream sauce, tarragon

Lamb rump, chermoula, roasted eggplant

Wagyu tomahawk to share, red wine jus, roasted shallots

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