

## SHARING DISHES

### F&F TASTING PLATE

FEATURING LOCAL PRODUCE & DELICACIES,  
FOR 2 PEOPLE

28

### CAULIFLOWER FRITTERS

FRIED CAULIFLOWER FRITTERS WITH  
TOMATO RELISH

14

### SAGANAKI

PAN FRIED KEFALOGRAVIERA CHEESE  
WITH CARROT & CARDAMON JAM

14

### WHITEBAIT

FLASH FRIED WHITEBAIT  
WITH LEMON AIOLI

12

### QUAIL

CRISPY FRIED QUAIL WITH FRAGRANT  
SEA SALT & LEMON

16

### CHICKEN LIVERS

CHICKEN LIVERS SAUTEED WITH RED ONION  
JAM & OREGANO

14

### OX TONGUE

SHAVED OX TONGUE WITH PICKLED  
MUSHROOMS & MUSTARD FRUITS

14

### CALAMARI

PAN BRAISED BAY CALAMARI WITH  
CHAT POTATOES, CAPERS & PARSLEY

16



## EXTRA'S

- FRIED CHATS WITH GARLIC & ROSEMARY
- SAUTEED BROCCOFLOWER WITH CURRANTS & ALMONDS
- BEETROOT & ORANGE SALAD
- RADICCHIO & PEAR SALAD

9 EACH

## SWEETS

**DOUGHNUTS WITH LEMON SYRUP**

**TANGELO CURD TART WITH ITALIAN MERINGUE**

**GELATI TRIO**

10.50 EACH

## REGULAR DISHES

### DUCK

CONFIT DUCK LEG WITH BRAISED LENTILS  
& CUMQUAT MARMALADE

26

### FISH

PAN SEARED 'TUKI' TROUT FILLETS WITH  
CAMELISED CELERIAC & FENNEL

26

### STEAK

GRILLED HOUSE AGED PORTERHOUSE STEAK  
WITH BEETROOT PICKLE & LEMON

28

### OX CHEEK

OX CHEEK SLOW COOKED IN TOMATO,  
SHERRY & PAPRIKA WITH SOFT POLENTA

25

### PASTA

PAPPARDELLE WITH GORGONZOLA GRATIN

22