

BAR FOOD MENU

MEATS

TFF CHARCUTERIE BOARD	30
Today's selection of house-made & imported cold cuts	
SINGLE SERVE CHARCUTERIE	
30g served with bread, pickles & mustard aioli	
Bresaola	9
Prosciutto	1
Wagyu salami	7
Cacciatore	7
Toscano	7
Lamb & rosemary salami	8

BITS & PIECES

House baked bread, cultured seaweed butter	6.5
Warm mixed olives (<i>v, gf</i>)	6.5
Lamb ribs, sweet & spicy glaze, kewpie, lime	24
Cauliflower, hummus, couscous (<i>v</i>)	15
Gnocchi, spinach, parmesan, ajo blanco, almonds, bottarga, herbs	18
Duck fat potatoes (<i>gf</i>)	10
Cheese Board served with lavosh, dried fruit, nuts & chestnut purée	35
Single Cheese	12

PIZZA

JERK CHICKEN	22
Crispy chicken skin, jalapeño, burnt pineapple, ranch dressing	
PORK BELLY	22
Fennel, blue cheese, apple purée	
ROAST SWEET POTATO	22
Pickled Enoki mushroom, sage, walnut dukkah (<i>v</i>)	
MARGHERITA	19
Fior di Latte, parmesan, cherry tomato, basil (<i>v</i>)	

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