

THE PUNT HOUSE

SNACKS

Warm marinated olives (gf, vg)	9
Charred Honorbread sourdough, EVOO, PX aged balsamic (df)	12
Gilda skewers, marinated olives, red pepper, anchovy, guindilla pepper (gf,df)	12

CLYDE RIVER OYSTERS

Freshly shucked Sydney Rock oysters sourced from local Clyde River leases

- Natural, lemon, mignonette	1/2 dozen	32
- Vodka, tomato, sumac	1/2 dozen	36

SMALL PLATES

Anchovy toast, tonnato, confit tomato vierge, eschalot	18
Taramasalata, salmon roe, bottarga, sourdough flatbread	21
Smoked beetroot carpaccio, whipped Persian feta, pickled raisins, roasted hazelnut, grissini (n)	19
Cauliflower & zucchini fritters, piquillo pepper hummus, coconut labnah (gf, vg)	19
Burrata, heirloom tomato, caramelised fennel jam, PX aged balsamic, sourdough	26
Kingfish crudo, orange, pickled fennel, pistachio, radish (gf, df, n)	27
Chargrilled whole prawns, smokey paprika, fried capers, gremolata, squid ink aioli (gf)	27
Squid, nduja & white bean il tuffo, artichoke, kalamata, preserved lemon aioli (gf, df)	28
Octopus, ras el hanout, green romesco, padron peppers, confit tomato (gf, df, n)	32

LARGE PLATES

Swordfish skewers, chermoula labneh, fennel slaw, tzatziki (gf)	36
Young chicken, green olive briami, saffron crème fraîche, jus (gf)	39
Za'atar battered local fish, halloumi fries, tahini yoghurt	36
Sumac lamb rump, baba ganoush, harissa carrots, labneh, jus (gf)	42

SIDES

Cured zucchini, pickled fennel, herbs, pine nuts (gf,df, n)	15
Horiatiki salad, tomatoes, cucumber, red onion, olives, feta cheese (gf)	15
Compressed watermelon, feta, mint, pistachio, pickled onion (gf, n)	18
Sautéed greens, confit garlic, preserved lemon, chilli (gf, vg)	18
Fries, sea salt, sumac, aleppo pepper aioli (df)	13
Halloumi fries, shaved parmesan, lemon aioli	19

DESSERT

Tiramisu, homemade savoiardi, mascarpone (gf)	19
Lemon tart, meringue, candied lemon	19
Cheese cake, passion fruit & mango gel	19
Cheese plate, baby figs, muscatels, quince paste	29
Samos Phyllas Vin Doux Muscat	14