

SHOULDERS

COCKTAIL BAR & RESTAURANT

SNACKS AND NIBBLES

potato rosti, blue swimmer crab, kochi cod roe cream (2 pieces)	1750
lobster roll, chilli paste mayo, milk bun (1 piece)	2800
cheese burger cigars, mustard aioli (2 pieces)	2300
leeks & potato tartlets, smoked cheese (2 pieces)	1750

STARTERS

pita bread	750
cheesy garlic pita bread	1600
taramasalata, whipped cod roe	2000
fava dip, sesame seeds, chilli oil	1500
tyrokafteri dip, red pepper, feta, crispy chicken skin	1750
zucchini chips, chives yoghurt, seaweed salt	1250
flaming saganaki cheese, apricot chutney	3500
char-grilled octopus, fennel xo, dhal puree , spiced crumb	3000
smoked pork croquettes, kithul mustard puree	2500

MAINS

truffle & mushroom vol au vent, pickled cucumber	4000
smoked eggplant, cashew hummus, soy butter, kale, furikake	3250
moussaka, beef minced, eggplant, potato, cheesy béchamel	8000
charcoal chicken, curry leaf chimichurri, mustard dressing	4800
12-hour slow roasted lamb shoulder, arrack jaggery sauce, beetroot tzatziki	9900
barramundi fillet, special shoulders' sauce, smoked eggplant salad, wild garlic oil	4250
grilled prawns, crustacean sauce, dashi butter	6000
spit roasted porketta, spiced butternut pureè, radish slaw	5000

ON THE SIDE

chips, garlic oil, buffalo feta, oregano	2800
mixed lettuce, green goddess dressing, herbs	1500
ancient grain salad, nuts and seeds, currants, tahini yogurt, pomegranate	2500

TO FINISH

burnt feta cheese cake, strawberry basil sorbet	2800
rice pudding, cardamom butterscotch, coconut biscuit crumb	2200
chocolate and 'pani cadju', brown butter chocolate cremeux, tahini parfait, smoked salt	3200

all prices are subject to 10% service charge + government taxes

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