

# Ateş

## SMALL PLATES

Wood fired focaccia, extra virgin olive oil 3pp

Olives 6

Freshly shucked oysters, mignonette 4.5 ea

Raw Jack's Creek sirloin, fried potato, anchovy 9 ea

Muhammara, coriander, pomegranate 14

House-made Jersey milk ricotta, smoked tomatoes, Gibson Grove olive oil 16

Yellowfin tuna crudo, fermented chili, pickled cucumber, togarashi 18

Roasted octopus, capers, almond tarator, Cabernet Sauvignon vinegar 24

## LARGE PLATES

Hasselback sweet potato, hazelnuts, bread sauce, vincotto 30

Wood roasted Dory, salsa verde, fennel, radicchio 36

Braised oyster blade, tomato, pici noodles, chili, pecorino 38

Cherry wood roasted free-range Maremma duck, pickled beetroot, roasted  
grapes 57

## SIDES

Cumin roasted pumpkin, garlic yoghurt, coriander oil 12

Salad of local greens, tarragon, brown sugar vinaigrette 12

Chef's banquet 70 per person

# Ateş

## DESSERTS

Opera Gâteau 14

Panna Cotta, Malfroys Gold Honeycomb 14

Fruit & Ice cream 13

## COFFEE & TEA

*Coffee by Madding Crowd*

Single Origin filter 5

Flat white, latte, cappuccino, long black, espresso ect 4.5

Organic oat milk +1

*Tea by Black Cockatoo Bakery*

Calm/ Digest 5

*Tea by Mountains Tea Co*

Green, English Breakfast 5