

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then mixed it with spring water and a pinch of sea salt to create the staple of life, our daily bread.

Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES colonise the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour.

And our devotion to natural processes extends across our menu, from the veggies to sauces, TEPACHE, craft beers and naturally FERMENTED wines.



## S E P T E M B E R

START Flatbread 6  
Bagna càuda +4  
Melon & Burrata- herb oil +12

### SHARE

Marinated olives 6  
Market Giardiniera 6  
Pickled cucumber salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)  
Lettuces & fine herbs – herbed crème fraîche, sunflower seeds & parmesan 14  
Tomato Salad- tomatoes, kefir, puffed quinoa, garam masala, basil 15  
Head On Prawns - berbere chili butter, salsa verde 20  
Halibut Crudo - wild caught halibut, macadamia milk, grapefruit, serrano 25

### ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, & olive oil (v) 15  
Puttanesca – tomato sauce, cherry tomato, oregano, capers, garlic, calabrian chillies & anchovies 19  
Margherita – tomato sauce, buffalo mozzarella, fresh basil 21  
Pepperoni – tomato sauce, mozzarella, pepperoni 21  
White – pistachio pesto, mozzarella, ricotta, honey 24  
Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25  
The Banger – tomato base, mozzarella, salami, house 'nduja, fermented mustard seeds, honey & basil 25  
Burrata & Prosciutto Ham - tomato sauce, garlic, extra virgin olive oil & black pepper 32  
\*Special\* Summer Corn- taleggio, smoked mozzarella, pickled sweet peppers, black pepper 25  
\*Special\* Grape & Gorgonzola- roasted grapes, gorgonzola, mozzarella, bacon, calabrian chili, saba 26

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

### DESSERTS

Miso Caramel Sundae- vanilla bean ice cream, peanuts 7  
Spiced Semolina Cake - caramelized milk, valencia pride mango, finger lime 12  
Green Gage Plum Crumble- lemon verbena, oat streusel, praline, vanilla bean ice cream 14  
Sunchoke Pudding- black currants, caramelized sunchoke, rye crumble 12 (v)

(v) –Vegan

please inform your server of any allergies

## DRINKS

### WATER

Complimentary filtered water

### SPARKLING WATER

Topo Chico 5

### NON-ALCOHOLIC

Tepache- Pineapple Spice 6

Rishi- Sparkling Black Lemon Tea 6

Kimino -Sparkling Ume Plum or Yuzu 5

### HOT TEA

Rishi- Yuzu Peach Green or Lavender Mint 5

### ESPRESSO

Joshue Tree Coffee Co. - Single 4 Double 7

### BEER

Highland Park Brewery -

Timbo Pilsner - Baseball Lager 9

### CIDER

Wild Arc Farm- Spring Cider 11

### AMARO + DESSERT

Amaro Montenegro 12

Amaro Angelino 12

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

Amaro Spritz 15

### CHAMPAGNE

Cru Extra Brut Pinot Meunier (Rose) [2015] by Herve Rafflin (pinot meunier) <sup>FR</sup>  
dry, muted red fruits, white flowers, citrus & light earthiness 100

Blanc des Blancs [2016], Lelarge-Pugeot (chardonnay) <sup>FR</sup>  
dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120

Coteaux Champenois Blanc [2019], Tarlant (chardonnay) <sup>FR</sup>  
dry, steely acidity, medium body lemon, fresh-nut with aromas of citrus & green apple 170



SPARKLING

Ruge [2022] Primario di Prosecco (glera) <sup>ITL</sup>

dry, light body, dense foam, delicate, lively wildflowers 14 gl

Indocilis (2020) Podere Pradarole (barbera) <sup>ITL</sup>

lambrusco style! dry, med body, dark plum, violet, smokey blackberry, elegant minerals 15 gl

Crazy Crazy [2022] Marto (riesling) <sup>GER</sup>

dry, juicy, pineapple, grapefruit, & apricot with good acid and structure 68

La Belle Excuse [2020] Julien Rousselot (chenin blanc, grolleau) <sup>FR</sup>

dry, crisp & refreshing pet nat, lemon, honeysuckle, soft bubbles 72

Pétillant Naturel [2020], Thierry Hesnault (plantet, chenin blanc) <sup>FR</sup>

dry, red berries, chalky minerals, soft bubbles & refreshing bitterness 80

Danger 360 [2021] Milan Nestarec (muscat, müller-thurgau) <sup>CZ</sup>

dry, med/full body, elderflower, gooseberry, yuzu, salty-citrus with gripping bubbles 92

WHITE

Longarico [2022] Nostrale (cataratto) <sup>ITL</sup>

dry, light body, green pear, fresh citrus, wildflowers, clean minerality 15 gl

Esperanza Blanc [2022] Domaine Carterole (muscat) <sup>FR</sup>

dry, smooth, crisp, fragrant florals, white peach, provence herbs 68

White Rabbit [2021] La Vinoterie, (chenin blanc, chardonnay) <sup>FR</sup>

dry, melon, yellow apple, clean minerality, hint of baked bread, with a creamy finish 72

Christophe Et Fils [2021] Chablis (chardonnay) <sup>FR</sup>

dry, light to medium body, youthful aromatics of dried herbs, green mango, lemon, white peach and preserved lime 94

Himmel Auf Erden, Christian Tschida (weissburgunder) <sup>AT</sup>

light to medium, juicy, cucumber & citrus mix with a touch of minerals 100

Bigotes, Frédéric Cossard (chardonnay) <sup>FR</sup>

dry, med/full body, fresh minerality, fresh apple, stone fruits, brown sugar, citrus w/a clean saline finish 112

En Remilly, Dominique Derain (chardonnay) <sup>FR</sup>

dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

## NATURAL WINE

### ROSÉ

Six Roses [2022] Domaine Benjamin Taillandier (cinsault, syrah) <sup>FR</sup>  
dry, light body, bright, candied strawberry, stone, wildflower 15 gl

Voila L'Ete [2021] Marie Rocher (cabernet franc) <sup>FR</sup>  
dry, light body, smooth, peppery, strawberry, fresh herbs, wildflower 68

Lammidia (trebbiano/montepulciano) <sup>ITL</sup>  
dry, light/med body, bright, crisp, strawberry, watermelon, cherry bomb 73

Mystère de Rosée [2020], Michel Guignier (gamay) <sup>FR</sup>  
light to medium, juicy, red berries & roses, floral & minerals 86

Super Pink [2020] Frédéric Cossard (cinsault) <sup>FR</sup>  
dry, light/med body, bright acidity, wild strawberry, watermelon, marmalade, lime citrus, orange zest, w/ floral hints 90

Rosé [2018], Els Jelibins (garancha/sumoll) <sup>ESP</sup>  
dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

### ORANGE

Glassmaker [2022] La Cienega (viognier, chardonnay) <sup>US</sup>  
dry, light body, peaches, apricot, jasmine blossom 16 gl

Anfora Bianco [2020] Cantina Giardino (fiano, coda di volpe, falanghina) <sup>ITL</sup>  
dry, med body, exotic tropical fruits, melon rind, salty spritz, roasted lemon 17 gl

Ex Plana [2022] Podere Pradarolo (trebbiano) <sup>ITL</sup>  
dry, med body, tangerine, stone fruit, honey, minerality 68

Mas del Gaio [2021] Joan Ramon Escoda (garnatxa blanc, macabeu) <sup>ESP</sup>  
dry, med body, stone fruit, lemon verbena, peach skins, saline, tropical fruit 88

Umami [2018] Milan Nesterac (riesling, traminer) <sup>CZ</sup>  
dry, med body, floral herbs, apricot yogurt, musk, pear 92

Moon Drops, Suman (traminer/sauvignon) <sup>SI</sup>  
dry, light acidity, apicot, bright citrus, honeycomb, herbaceous nature 98

Skin-Contact Feel Good [2020], Frédéric Cossard (savagnin) <sup>FR</sup>  
ripe apples, orange citrus, spices, seaweed, salt, medium acidity & smooth tannins 125



## RED

Last Cow [2020] Jeremie Choquet (côt) <sup>FR</sup>

dry, med body, peppery, fresh cherry, smokey 16 gl

Grappes Me [2022] Clos Kixhaya (cabernet franc) <sup>FR</sup>

dry, light body, juicy, strawberry, cranberry, blood orange, herbs 17 gl

La Huppe [2021] Domaine du Chat Huant (grenache) <sup>FR</sup>

dry, light body, smooth tannins, raspberries, nutmeg, violet 68

Les Passantes [2021] Marie Rocher (gamay, cab franc) <sup>FR</sup>

dry, light body, silky, red cherry, touch of pepper, light earthiness 78

Da Ponk [2021] Nicolas Arnou (grolleau) <sup>FR</sup>

dry, med body, spritzy, plum, deep red and black fruits, stone 80

Bourgogne [2020] Chantal Lescure (pinot noir) <sup>FR</sup>

dry, light/med body, delicate, soft tannins, red currants, bramble berry 84

Modri Pinot [2020], Schumann (pinot noir) <sup>SK</sup>

dry, med body & tannins, bold acidity, blackcurrant, cornelian cherry, aronia, dried fruits, resin 116

Josephine [2020], Gut Oggau (blaufränkisch/roesler) <sup>AT</sup>

dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

Munjubel CR [2018], Frank Cornelissen (nerello mascalese) <sup>ITL</sup>

dry, med body, fig jam, quince, cinchona, blackberry, plum & espresso w/balanced tannins & vibrant acidity 144

## MAGNUMS

### ORANGE

L.A. [2022] Face B (muscat d'alexandria) <sup>FR</sup>

dry, light/med body, beeswax, melon, yellow fruits, crisp minerality 126

### RED

Sous la Velle [2019] Domaine de Chassorney (pinot noir) <sup>FR</sup>

dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210