

SNACKS TO START

Sourdough Focaccia – 8.
whipped cod roe

Green Olives (v) – 8.
smoked chilli, fennel seeds

Caviar Kueh Pie Tee (vo) – 15.
bonito cream, quail egg, caviar, chives

POPI'S Scotch Egg (v) – 14.
karana 'chorizo', saffron aioli, parsley

Freshly Shucked Oysters – MP
*seaweed mignonette, tabasco, lemon
(ask our team for today's selection)*

Sliced J5 Jamon Iberico – 38.
*30 gr freshly sliced jamon iberico,
pan con tomate*

Buttermilk Fried Chicken – 14.
*rosemary & bay leaf,
grilled lemon mayonnaise*

Spring Vegetable Crudit  (vg) – 16.
young spring vegetables, macadamia cream

ENTR ES

Chilled Pea Soup (v) 16.
chilled spring pea soup, minted pea salad, coconut, coriander

Burrata di Bufala (v) 18.
grilled broad bean, basil, preserved lemon, croutons

New Season Asparagus Tart (v) 24.
lyonnaise onions, Loire Valley asparagus, arbequina olive oil, taleggio sauce

Aged Aberdeen Angus Beef Tartare 24.
*smoked egg yolk, Chinese mustard greens,
bone marrow sourdough toast*

Loch Fyne Salmon Gravlax 19.
*housemade gin & dill cured salmon,
horseradish cr me fra che, grilled brioche*

CLASSICS

SALADS

Beer Battered Fish & Chips 26.
*beer battered atlantic cod, hand cut chips,
mushy peas, curry tartar sauce*

The Caesar Salad 18.
*romaine hearts, crisp smoked bacon, smoked anchovy,
soft boiled egg, Caesar dressing*

Spit Roast Berkshire Ham, Egg & Chips 26.
*honey glazed Berkshire ham,
triple cooked chips, fried organic hens egg*

Radish, Apple & Arugula (vg) 18.
*mixed radish, green apple, baby cucumber, arugula,
dijon mustard & sherry vinegar dressing*

POPI'S Burger 26.
*angus beef patty, popi's burger sauce, brioche bun, triple cooked chips
Impossible patty (v) +2*

Local Greens, Blood Spinach & Kale Salad (vg) 17.
*local greens, blood spinach, kale, smoked almond, preserved lemon,
blistered tomato dressing*

add on: rotisserie chicken, housemade falafel or salmon gravlax +8

ROTISSERIE & PLANCHA

Rotisserie Anxin Chicken (Half/Whole) 28. | 54.
*local hormone free chicken, herbs de provence,
wild garlic mayonnaise & roast chicken jus*

Fillet of Red Snapper 28.
*wild local grilled snapper, confit tomato,
black olive & caper vinaigrette*

Duroc Pork Belly Porchetta 32.
*black garlic, walnut & basil stuffed pork belly
Chinese spinach, roast pork jus*

Whole Roasted Lamb Rump (500g) 48.
slow roasted salt grass lamb rump, cumin spiced chickpea, harissa jus

Spring Cabbage & XO (vg) 22.
slow roasted hispi cabbage, vegan XO sauce, macadamia nut cream

GRILL

all served with pickled hot calabrese peppers & lemon

Bass Strait MB3+
Grass Fed Sirloin – 35.
250g

Black Onyx Beef Tenderloin
MB3+ – 75.
300g

Pure Black Angus MB5+
Ribeye – 149.
800g (serves 2)

Wanderer MB4+
T-Bone – 190.
1kg (serves 2)

Sauces & Butters

Peppercorn Sauce | Kombu Butter | Smoked Bone Marrow Bordelaise | B rnaise 4.

LOCAL FLAVOURS

PASTA

Karana Mapo Tofu (vg) 28.
*braised Szechuan karana 'pork' ragu, steamed tofu,
jasmine rice, red chilli*

Chinese Spinach Smoked Scamorza, Chilli Spaghetti (v) 28.
Chinese spinach, smoked scamorza, smoked chill sauce

Angus Beef Cheek Rendang 28.
angus beef cheek, rendang sauce, zucchini achar, steamed jasmine rice

Tomato & Vodka Rigatoni (vgo) 28.
tomato & vodka sauce, fresh cream, basil pangrattato, aged parmesan

Chilli Crab Mussels 28.
steamed Scottish mussels, chilli crab sauce, green onion, fried mantou buns

Broad Bean, Mint & Ricotta Ravioli (v) 28.
housemade ravioli, preserved lemon, broad beans, brown butter, yoghurt, sumac sauce

Chicken Tikka Masala 26.
*marinated chicken leg, tikka masala gravy,
steamed jasmine rice, garlic naan*