



# MENU

## ASIAN FLATBREAD

Flatbread In The Fashion Of A Corn Taco

Pulled BBQ Pork | Apple + Red Cabbage Slaw |  
Sesame | Sriracha **(N)** | **90**

Confit Hoisin Duck | Pickled Radish | Bok Choy |  
Pink Ginger | Kewpie Mayo | **95**

Shitake | Miso Goats Cheese | Pickled Shimeji |  
Mizuna | Black Bean Dressing **(V)** | **90**

## PIZZA

Thin Base | Slow Cooked Tomato | Fior di Latte Mozzarella

Burrata | Basil | Heirloom Tomato **(V)** | **135**

Bocconcini | Parma Ham | Rocket | **95**

Pepperonata | Mushroom | Garlic Oil |  
Olives | Ricotta **(V)** | **90**

Chorizo | Red Onion | Goat's Feta | Chilli | **95**

Mozzarella | Parmigiano | Garlic Oil |  
Black Summer Truffle (Bianco) **(V)** | **100**



AN  
AURUM EXPERIENCE



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## FLAMMKUCHEN

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German Styled Bread Dough Rolled Flat With Crème Fraiche

Smoked Mozzarella | Caramelised Onions |  
Roasted Garlic | **(V)** | **75**

Smoked Eisbein | Malted Mustard Aioli |  
Soft Cheese | Sauerkraut | **85**

Bresaola | Gorgonzola | Pear | Rocket | **95**

## SMALL PLATES FROM THE FIRE

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Aubergine | Agrodolce | Goat's Chevin |  
Pine Nuts **(V)(N)** | **75**

Fired Mozambican Prawns | Peri-Peri Butter |  
Lemon | House Bread | **140**

Infused Olives **(V)** | **60**

Mezze Board For 2  
Cured Meats | Cheese | Pickled Peppers |  
Olives | Marinated Artichokes | **180**



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