

To Start

Edamame (<i>v, gf</i>)	4.5
Marinated olives - Green Sicilian & Ligurian (<i>v, gf</i>)	7

Small Plates

Mushroom & mozzarella arancini, truffle mayonnaise (<i>v</i>) 3 per serve	14
Salt & pepper squid & yuzu mayo (<i>gf</i>)	17
Popcorn chicken with spicy mayo <u>or</u> teriyaki	18
Roasted duck spring rolls, sweet chilli hoisin sauce	17
Prawn stuffed zucchini flowers, jalapeno dipping sauce	17
Shoestring fries, oregano salt, chilli mayo (<i>v</i>)	8
Sticky soy pork belly, mustard apple pickle	18
Baked eggplant miso, sesame, parmesan (<i>v, gf</i>)	14

Salads

Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeno, white sesame vinaigrette (<i>v</i>)	17
Asian sticky pork salad, chilli caramel dressing (<i>gf</i>)	18

During the COVID period it is advised that dishes not be shared

PLEASE NOTE: THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC
HOLIDAYS



Grill & Slow Cook

Braised beef cheek, wild mushroom gnocchi, truffle cream sauce (<i>v available</i>)	32
Prawn agnolotti (prawn filled pasta), lemon butter sauce	E - 21 M - 29
Beef sirloin (250g), potato gratin, green beans, goma dressing (<i>gf</i>)	34
Pan seared barramundi, escabeche with black mussels, kipfler potatoes (<i>gf</i>)	30

Desserts

Vanilla panna cotta, rhubarb compote caramel, salted popcorn crumble	12
Chocolate & hazelnut mousse, raspberry puree, hokey pokey (<i>v, gf</i>)	12
Gelato sundae - Cookies n cream, vanilla, chocolate, wild berry (<i>v</i>)	14
Three cheese board & garnish (<i>v</i>) Brie/cheddar/blue	22
Kids Menu Available - please ask your server	