

To Start

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| Edamame (v, gf) | 4.5 |
| Spiced salted beer nuts (v, gf) | 4 |
| Marinated olives - Green Sicilian & Ligurian (v, gf) | 7 |
| Antipasto board - Cured meats, cheese, pickles, olives | 29 |

To Share

These dishes are designed to be shared and are served steadily throughout the course of your meal

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| Mushroom & mozzarella arancini, truffle mayonnaise (v) 3 per serve | 14 |
| Salt & pepper squid & yuzu mayo (gf) | 17 |
| Popcorn chicken with spicy mayo <u>or</u> teriyaki | 18 |
| Roasted duck spring rolls, sweet chilli hoisin sauce | 16 |
| Prawn stuffed zucchini flowers, jalapeno dipping sauce | 17 |
| Seared salmon with miso, ginger & soy | 16 |
| Fried Jamon & mozzarella balls, citrus aioli | 15 |
| Shoestring fries, oregano salt, chilli mayo (v) | 8 |

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| Sticky soy pork belly, mustard apple pickle | 18 |
| Baked eggplant miso, sesame, parmesan (v, gf) | 14 |
| Southern fried chicken wings with spicy sauce | 14 |
| Pulled chili pork taco, pickled wombok 2 per serve | 16 |
| Karaage chicken steamed bao bun, pickled wombok, tonkatsu sauce, Japanese mayo 2 per serve | 15 |

Salads

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| Poached chicken salad, crunchy potatoes, cherry tomatoes, onion, mixed greens, spicy sesame dressing | 19 |
| Asian sticky pork salad, chilli caramel dressing (gf) | 18 |

Kids Menu Available – please ask your server

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



Grill & Slow Cook

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| Wild mushroom gnocchi, truffle cream sauce (v) | 24 |
| Prawn agnolotti (prawn filled pasta), lemon butter sauce | E - 20 M - 29 |
| Crispy skin salmon fillet, candied lemon, sauce gribiche, mixed salad, capsicum vinegar | 28 |
| Beef sirloin (250g), potato gratin, leaf salad, red wine jus | 34 |
| Braised beef cheek, potato gratin, green beans, goma dressing | 32 |
| Pan seared barramundi, escabeche, kipfler potatoes | 32 |

Sides

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| Leaf salad, cherry tomato, vinaigrette | 5 |
| Asian slaw with crispy shallots | 7 |
| Steamed greens, ginger, sesame oil | 7 |

Desserts

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| Vanilla panna cotta, rhubarb compote caramel, salted popcorn crumble | 12 |
| Chocolate & hazelnut mousse, raspberry puree, hokey pokey (v, gf) | 12 |
| Gelato sundae - Cookies n cream, vanilla, chocolate, wild berry (v) | 14 |
| Citrus crème brulee, semi candied orange (v, gf) | 9 |
| Three cheese board & garnish (v) | 22 |