

Small Plates

Edamame (<i>v, gf</i>)	4.5
Marinated olives - Green Sicilian & Ligurian (<i>v, gf</i>)	7
Mushroom & mozzarella arancini, truffle mayonnaise (<i>v</i>) 3 per serve	14
Salt & pepper squid & yuzu mayo (<i>gf</i>)	17
Pulled chilli pork tacos, pickled wombok 2 per serve	16
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
Seared salmon with miso, ginger & soy	16

Baked eggplant miso, sesame,
parmesan (*v, gf*) 14

Southern fried chicken wings with
spicy sauce 14

Salads

Salad of mixed leaves with soba noodles,
avocado, cherry tomato, jalapeno,
white sesame vinaigrette (*v*) 17

Asian sticky pork salad, chilli caramel
dressing (*gf*) 18

During the COVID period, it is advised that dishes are not to 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 (*v available*) 32

Prawn agnolotti (prawn filled pasta),
lemon butter sauce E - 21
M - 29

Beef sirloin (250g), potato gratin,
green beans, goma dressing (*gf*) 34

Pan seared salmon, escabeche with
black mussels, kipfler potatoes (*gf*) 30

Desserts

Vanilla panna cotta, rhubarb compote
caramel, salted popcorn crumble 12

Chocolate & hazelnut mousse,
raspberry puree, hokey pokey (*v, gf*) 12

Citrus crème brulee, semi candied
orange, vanilla bean ice cream 12

Three cheese board & garnish (*v*) 22
Brie/cheddar/blue

Kids Menu Available – please ask your server