

## To Start

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*

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
Tempura zucchini flowers stuffed with feta and artichoke with tomato chutney (v)	17
Seared salmon with miso, ginger & soy	16
Fried Jamon & mozzarella balls, citrus aioli	15
Shoestring fries, oregano salt, chilli mayo (v)	8

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

## 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

Kids Menu Available – please ask your server

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



## Grill & Slow Cook

Wild mushroom gnocchi, truffle cream sauce Add Beef Cheek	24 +8
Prawn agnolotti (prawn filled pasta), lemon butter sauce	E - 20 M - 29
Crispy skin salmon fillet, broccolini, crushed potatoes, beetroot puree	28
Beef sirloin (250g), potato gratin, leaf salad, red wine jus	34
Confit duck leg, sautéed savoy cabbage, Alsace bacon, potato gratin, red wine jus	32

## Sides

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

## Desserts

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) Brie/cheddar/blue	22