To Start	
Edamame (v. gf)	4.5
Spiced salted beer nuts (v, gf)	4
Marinated Olives Green Sicilian & Ligurian (v. gf)	7
Oysters (minimum of 3) - natural, mignonette, or tosazu (gf)	3.5ea
Antipasto board- Cured meats, cheese, pickles, olives	32
To Share	
Sticky soy pork belly, mustard apple pickle	18
Salt & pepper squid & yuzu mayo (gf)	17
Popcorn chicken with spicy mayo or teriyaki	18
Baked eggplant miso, sesame, parmesan (v.gf)	13
Roasted duck spring rolls, sweet chilli sauce	15
Pulled chilli pork taco, pickled wombok 2 per order	16
Steamed bao bun — 2 per serve Five spice fried tofu, kimchi, wasabi mayo (v) Karaage chicken, tonkatsu sauce, japanese mayo	13 15
Prawn stuffed zucchini flowers.	18
jalapeno dipping sauce	10
Tequila cured salmon, yuzu gel, pickled ginger dressing, wasabi mayo (gf)	17
Fried Jamon & mozzarella balls, citrus aioli	14
Kids Menu Available – please ask your server PLEASE NOTE: THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC HOLIDAY	S

Salads Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeño, white sesame vinaigrette (v.) add grilled chicken	17 +6
Asian sticky pork salad	17
Pasta e Prawn & Moreton Bay bug agnolotti, 20 lemon beurre blanc	m 32
Braised beef cheek over gnocchi with sautéed mushrooms, spinach, white wine cream sauce	36
Vegetarian gnocchi (same as above) 19	28
Seafood Pan fried Barramundi fillet, steamed bok choy, mushroom dumplings, tomato chilli chutney, bonito broth	28
Crispy skin salmon fillet, prawn & chorizo salsa, sorrel mayo (gf)	28
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Grill & Slow Cook	
All grill and slow cooked items will be served	
with duck fat kipfler potatoes & a leaf salad.	
Beef sirloin (250g), red wine jus	37
Beef rib on the bone (350g), red wine jus	49
Lemon & herb marinated half chicken with tomato & pepper salsa (gf)	33
Pork belly, rolled & slow cooked, spice rub, crispy skin, tomato relish	34
Texas BBQ smoked beef short ribs	42
Sides	
Shoestring fries, oregano salt, chilli mayo (v)	8
Leaf salad, cherry tomato, red onion, vinaigrette	6
Asian slaw with crispy shallots	7
Steamed greens, ginger, sesame oil	7
Dessert	
Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble	12
Chocolate & hazel nut mousse, raspberry puree, hokey pokey (v. gf)	12
Churros with sesame chocolate sauce (v)	14
Gelato sundae – cookies n cream, vanilla, chocolate, wild berry (v)	14
Three cheese board & garnish (v) Brie/cheddar/blue	22