

TO START

Edamame <i>(vg, gf, df)</i>	6
Marinated Olives - Green Sicilian & Kalamata <i>(vg, gf, df)</i>	8
House made cheese focaccia bread, sundried tomato, hummus & eggplant caviar <i>(v)</i>	15

SMALL/SHARE PLATES

Shoestring fries, oregano salt, chilli mayo <i>(v, gf, df)</i>	10
Prawn stuffed zucchini flowers, jalapeno dipping sauce <i>(df)</i>	22
Schezuan pepper squid, yuzu mayo <i>(gf)</i>	19
Sticky soy pork belly, soy mustard dressing, apple pickle <i>(gf, df)</i>	22
Mushroom & mozzarella arancini, truffle mayonnaise, Grana parmesan <i>(v, 3 per serve)</i>	17
Popcorn chicken with spicy mayo <u>or</u> teriyaki	21
Baked eggplant miso, sesame, parmesan <i>(v, gf, vg available)</i>	18
Roasted duck spring rolls, sweet chilli hoisin sauce <i>(df)</i>	19
Pulled pork quesadilla, smoked tomato relish, sour cream, corn chip crumb	16
Fish tacos, slaw, pickled cucumber, tartare sauce <i>(2 per serve)</i>	18
Spicy pulled pork tacos, pickled onion, cucumber & corn salsa, jalapeno mayo <i>(2 per serve)</i>	18

RAW

Tequila cured salmon, yuzu mayo, jalapeno, sesame, citrus dressing, spring onion <i>(gf, df)</i>	22
Sesame crusted seared tuna, ponzu dressing, mayonnaise, yuzu pearls <i>(gf, df)</i>	29
Salmon tartare, tomato herb salad, lemon gel & crostini <i>(gf available)</i>	24

SALADS

Caesar salad – Baby gem lettuce, bacon, croutons, shaved parmesan, Caesar dressing <i>(gf available)</i> <i>Add chicken</i>	21 +8
Crispy noodle pork salad, Asian slaw, coriander, mint, sweet & sour sauce <i>(df, gf available)</i>	27

MAINS

	E	M
Prawn & Moreton Bay bug agnolotti, chive & lemon beurre blanc	24	34
Creamy chicken fettucine alfredo, sauteed mushroom, shaved Grana parmesan <i>(gf available)</i>		32
Braised beef cheek, creamy mash potato, baby carrot, sauteed spinach, red wine jus		36
Pan fried barramundi, sweet potato mash, sauteed greens, mango chili salsa <i>(gf)</i>		37
Steak sandwich – Charred sirloin, sourdough, mustard butter, brie, rocket, tomato, crisp onion rings, potato wedges, aioli		28



SIDES

Potato wedges, parmesan, aioli <i>(v)</i>	12
Small fries, oregano salt <i>(vg, gf, df)</i>	6
Rocket, pear, blue cheese salad, candied walnuts balsamic dressing <i>(vg, gf)</i>	8
Sauteed greens, garlic, olive oil, pepitass <i>(vg, gf, df)</i>	9
Smoked mac & cheese, bacon crumb	9

DESSERTS

Three cheese board, quince, dried fruits, apple compote, grissini <i>(gfo)</i> Brie/Cheddar/Blue	22
Chocolate mousse, hazelnut & honeycomb brittle, Chantilly cream <i>(gf)</i>	14
Panna cotta, lemon curd, strawberry compote, meringue crumb <i>(gf)</i>	14

Our dishes are designed to be shared and are served steadily throughout the course of your dining experience.

Please let your server know if you are not sharing and the chefs will be happy to accommodate you, however please allow a little extra time for them to do so.

Dietary Notes:

Gf – Gluten Free, Df – Dairy Free, V – Vegetarian, VG – Vegan

Whilst all care is taken to ensure of no-cross contamination, we can't guarantee traces aren't present. The fried items that note gf, are not cooked in a coeliac fryer.

PLEASE NOTE:

THERE WILL BE A 15% SURCHARGE ADDED ON PUBLIC HOLIDAYS. SURCHARGE MAY APPLY FOR ELECTRONIC PAYMENTS