



TO START

Edamame (vg, gf, df)	6
Marinated Olives - Green Sicilian & Kalamata (vg, gf, df)	8
Oysters	3 - 18
Natural, mignonette or tosazu (gf, df)	6 - 31 12 - 59

SMALL PLATES

Shoestring fries, oregano salt, chilli mayo (v, gf, df)	10
Prawn stuffed zucchini flowers, jalapeno dipping sauce (df)	22
Salt & pepper squid, yuzu mayo (gf)	21
Sticky soy pork belly, soy mustard dressing, pickled apple (gf, df)	22
Mushroom & mozzarella arancini, truffle mayonnaise, Grana parmesan (v, 3 per serve)	17

Popcorn chicken with spicy mayo or teriyaki	21
Baked eggplant miso, sesame, parmesan (v, gf, vg available)	19
Roasted duck spring rolls, sweet chilli hoisin sauce (df)	19
Pulled chili pork taco, pickled wombok (2 per serve)	18
Karaage chicken steamed bao bun, tonakatsu sauce, Japanese mayo (2 per serve)	19
Southern fried chicken wings with spicy sauce	16

RAW BAR & DUMPLINGS

Kingfish sashimi, pickled Spanish onion, citrus vinegar, crispy garlic (gf, df)	24
Seared miso glazed salmon tataki, ginger, ponzu (gf, df)	24
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf (4 per serve)	21
Dumpling of the day, table condiments (waiter will advise)	18

SALADS

Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeno, white sesame vinaigrette (v, df)	20
Asian sticky pork salad, chilli caramel dressing (df)	27

MAINS

Prawn & Moreton Bay bug agnolotti, chive & lemon beurre blanc	entree - 26 main - 36
Pan fried barramundi, steamed bok choy, mushroom dumplings, tomato chilli chutney, bonito broth	42
Miso salmon, sweet white miso, steamed rice & pickled cucumber (gf, df)	39

Steak sandwich - Charred sirloin, sourdough, mustard butter, brie, rocket, tomato, crisp onion rings, potato wedges, aioli	28
Braised beef cheek, potato gnocchi, sauteed mushrooms & bacon, truffle cream sauce	39
Porterhouse Steak - Grain Fed Black Angus Served with fries, salad & red wine jus (gf, df)	
220g	39
350g	59

SIDES

Small fries, oregano salt (vg, gf, df)	6
Asian slaw with crispy shallots (v, df)	7
Steamed greens, ginger, sesame oil (vg, gf, df)	8

TO FINISH

Three cheese board - Brie/Cheddar/Blue quince, dried fruits, apple compote, grissini (gfo)	22
Chocolate & hazelnut mousse, raspberry puree, hokey pokey (v, gf)	14
Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble	14