

TO START

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

SMALL/SHARE PLATES

Shoestring fries, oregano salt, chilli mayo <i>(v, gf, df)</i>	9
Prawn stuffed zucchini flowers, jalapeno dipping sauce <i>(df)</i>	22
Schezuan pepper squid, yuzu mayo <i>(gf)</i>	19
Fried buttermilk chicken wings with <i>(please choose one)</i> Spicy sauce, crispy shallots or Honey soy, spring onion	17
Fried Jamon & mozzarella balls, citrus aioli	16
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	19
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

RAW

Tequila cured salmon, yuzu mayo, jalapeno, sesame, citrus dressing, spring onion <i>(gf, df)</i>	19
Sesame crusted seared tuna, ponzu dressing, mayonnaise, yuzu pearls <i>(gf, df)</i>	29

SALADS

Caesar salad – Baby gem lettuce, crispy bacon, croutons, shaved parmesan, Caesar dressing <i>(gf available)</i> Add chicken	21 +8
Crispy noodle pork salad, Asian slaw, coriander, mint, sweet & sour sauce <i>(df, gf available)</i>	26

PASTAS

	E	M
Prawn & Moreton Bay bug agnolotti, chive & lemon beurre blanc	23	32
Braised beef cheek & forest mushroom risotto, jus de Provence <i>(gf, v available)</i>		34

MAIN COURSES

Soy glazed barramundi, stir-fried vegetables, coconut rice <i>(gf, df)</i>	36
Steak sandwich – Charred sirloin, Manchego, mustard butter, crisp onion rings, rocket & tomato. Served with potato wedges & aioli	26



SIDES

Potato wedges, parmesan, aioli <i>(v)</i>	12
Small fries, oregano salt <i>(vg, gf, df)</i>	6
Crispy noodle salad <i>(v, df, gf available)</i>	8
Small leaf salad, white onion dressing <i>(vg, gf, df)</i>	7
Sauteed broccolini, garlic, toasted walnuts <i>(vg, gf, df)</i>	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