

TO START

Edamame <i>(v, gf)</i>	5
Marinated Olives - Green Sicilian & Ligurian <i>(v, gf)</i>	7
House made garlic & cheese bread <i>(v)</i>	11

SMALL/SHARE PLATES

Shoestring fries, oregano salt, chilli mayo <i>(v)</i>	9
Prawn stuffed zucchini flowers, jalapeno dipping sauce	21
Tequila cured salmon, yuzu mayo, jalapeno, sesame, citrus dressing, spring onion <i>(gf)</i>	19
Fried Jamon & mozzarella balls, citrus aioli	15
Sticky soy pork belly, soy mustard dressing, apple pickle	21
Mushroom & mozzarella arancini, truffle mayonnaise, Grana parmesan <i>(v, 3 per serve)</i>	16
Popcorn chicken with spicy mayo <u>or</u> teriyaki	19
Baked eggplant miso, sesame, parmesan <i>(v, gf)</i>	17
Roasted duck spring rolls, sweet chilli hoisin sauce	19
Fried buttermilk chicken wings, sticky honey soy glaze, spring onion, crispy shallots	16
Pulled pork quesadilla, smoked tomato relish, sour cream, corn chip crumb	16
Szechuan pepper squid with yuzu mayo <i>(gf)</i>	19

SALADS

Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeño, white sesame vinaigrette <i>(v)</i>	19
Crispy noodle pork salad, Asian slaw, coriander, mint, sweet & sour sauce	25

PASTAS

Prawn & Moreton Bay bug agnolotti, chive & lemon beurre blanc	23	E	M
Pumpkin risotto, crème fraiche, fried sage, walnut crumb <i>(v, gf)</i>	23		

MAIN COURSES

Thai coconut barramundi, steamed rice, Asian greens, peanuts <i>(gf)</i>	34
Steak sandwich – charred sirloin, Turkish loaf, mesclun, onion jam, bacon butter, hand cut chips	25

SIDES

Loaded hand cut chips, bacon butter, Grana parmesan, chives <i>(gf)</i>	9
Small fries, oregano salt <i>(gf)</i>	6
Crispy noodle salad <i>(v, gfo)</i>	7
Small leaf salad, white onion dressing <i>(gf)</i>	7
Bok choy, broccolini, kimchi <i>(gf)</i>	9

DESSERTS

Three cheese board, quince, toffee apple, bacon jam <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.

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



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