

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
Cheeseburger spring rolls, ketchup, mustard, sesame	19
Fish tacos, slaw, chilli, aioli, pico de galo, herbs (2 per serve)	18
Grilled Halloumi Tacos, slaw, chilli, aioli, pico de galo, guacomole, herbs (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
Grilled Chicken, mixed leaves, tomatoes, onion, mint lemon vinaigrette	27
Crispy noodle pork belly salad, Asian slaw, coriander, mint, sweet & sour sauce (df)	27

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



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
Angus Beef Burger, cheese, lettuce, tomato, onion, aioli, served with chips	28
Grilled Chicken Burger, cheese, lettuce, tomato, spicy mayo, served with chips	28
Prawn Aglio Olio, tomatoes, basil, linguine, parmesan, parsley	35
Fish and chips with salad, aioli	28
Porterhouse Steak - Grain Fed Black Angus Served with chips, salad & red wine jus (gf, df)	220g 39 350g 59

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
Churros, milk chocolate, fruits, vanilla bean ice cream	22

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.

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.

DIETARY NOTES:
GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN | DF = DAIRY FREE
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
SURCHARGE MAY APPLY FOR ELECTRONIC PAYMENTS