

Small Plates

Edamame <i>(v, gf)</i>	5
Marinated olives - Green Sicilian & Ligurian <i>(v, gf)</i>	7
Mushroom & mozzarella arancini, truffle mayonnaise <i>(v) 3 per serve</i>	15
Salt & pepper squid & yuzu mayo <i>(gf)</i>	18
Pulled chilli pork tacos, pickled wombok <i>2 per serve</i>	17
Popcorn chicken with spicy mayo <u>or</u> teriyaki	19
Roasted duck spring rolls, sweet chilli hoisin sauce	18
Prawn stuffed zucchini flowers, jalapeno dipping sauce	18
Shoestring fries, oregano salt, chilli mayo <i>(v)</i>	9

Sticky soy pork belly, mustard apple pickle	19
Seared salmon with miso, ginger & soy	17
Baked eggplant miso, sesame, parmesan <i>(v, gf)</i>	15
Asian sticky pork salad, chilli caramel dressing <i>(gf)</i>	19

Kids Menu Available – please ask your server

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



Grill & Slow Cook

Herb gnocchi, braised beef cheek, wild mushroom, truffle cream sauce <i>(v available)</i>	34
Prawn agnolotti (prawn filled pasta), lemon butter sauce	E - 21 M - 29
Rib eye(250g), sautéed potato in duck fat, grilled zucchini, red wine jus <i>(gf)</i>	38
Pan seared salmon, beet & pea risotto, orange sauce <i>(gf)</i>	32

Desserts

Vanilla panna cotta, rhubarb compote, honeycomb	12
Chocolate & hazelnut mousse, butterscotch, cookie crumb <i>(v)</i>	12
Three cheese board, candied walnut, dried fruit, crackers <i>(v)</i> Brie/cheddar/blue	22