

## 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 *(v, gf)* 15

Southern fried chicken wings with  
spicy sauce 14

## Salads

Salad of mixed leaves with soba noodles,  
avocado, cherry tomato, jalapeno,  
white sesame vinaigrette *(v)* 18

Asian sticky pork salad, chilli caramel  
dressing *(gf)* 19

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



## Grill & Slow Cook

Braised beef cheek, wild mushroom  
gnocchi, truffle cream sauce *(v available)* 34

Prawn agnolotti (prawn filled pasta),  
lemon butter sauce E - 21  
M - 29

Rib eye (250g), potato gratin,  
green beans, red wine jus *(gf)* 38

Pan seared salmon, escabeche with  
black mussels, kipfler potatoes *(gf)* 32

## Desserts

Vanilla panna cotta, rhubarb compote  
caramel, salted popcorn crumble 12

Chocolate & hazelnut mousse,  
raspberry puree, hokey pokey *(v, gf)* 12

Citrus crème brulee, semi candied  
orange, vanilla bean ice cream 12

Three cheese board & garnish *(v)* 22  
Brie/cheddar/blue

Kids Menu Available – please ask your server