

TO START

Edamame (<i>v, gf</i>)	4.5
Spiced salted beer nuts (<i>v, gf</i>)	4
Marinated Olives – Green Sicilian & Ligurian (<i>v, gf</i>)	7
Oysters – (<i>minimum of 3</i>) Natural, mignonette, or tozazu (<i>gf</i>)	4ea
Shoestring fries, oregano salt, chilli mayo (<i>v</i>)	8
Antipasto board – Cured meats, cheese, pickles, olives	32

TO SHARE/SMALL PLATES

Sticky soy pork belly, mustard apple pickle	18
Salt & pepper squid, yuzu mayo (<i>gf</i>)	18
Popcorn chicken with spicy mayo <u>or</u> teriyaki	18
Baked eggplant harissa, honey, Persian feta (<i>v, gf</i>)	14
Roasted duck spring rolls, chilli plum sauce	16
Karaage chicken steamed bao bun, tonkatsu sauce, Japanese mayo (<i>2 per order</i>)	15
Beetroot textures, quinoa, Goat's cheese labneh (<i>v, gf</i>)	17

Salmon cured with lemongrass & lime, pickled cucumber, chilli, coriander, sweet soy	17
Fried Jamon & mozzarella balls, citrus aioli	15
Mushroom & mozzarella arancini, truffle mayonnaise (<i>4 per serve</i>)	15

SALADS

Caesar salad – baby gem lettuce, maple glazed bacon, sourdough croutons, Caesar dressing, shaved parmesan, poached egg <i>add grilled chicken</i>	17 +6
Sticky sweet & sour pork, Asian slaw, crispy shallots	18
Pumpkin salad, chickpeas, red onion, rocket, coriander, yuzu vinaigrette	19

PASTA

	E	M
Prawn & Moreton Bay Bug agnolotti, lemon beurre blanc	22	34
Potato gnocchi, sautéed mushrooms, asparagus, white wine cream sauce, Grana parmesan	19	28
Risotto of poached chicken breast & porcini mushrooms, red wine jus	18	25
Pappardelle, braised beef cheek & tomato ragu, shaved Grana parmesan	17	26

SEAFOOD

Pan fried barramundi fillet, steamed bok choy, mushroom dumplings, tomato chilli chutney, bonito broth	32
Seafood of the day – <i>server will advise</i>	32

GRILL & SLOW COOK

Braised beef cheek over gnocchi with sautéed mushrooms, spinach, white wine cream sauce	36
Beef rib fillet (<i>300g</i>), Paris mash, bacon wrapped beans, sautéed field mushrooms, red wine jus <i>add garlic prawns</i>	39 +9
Confit duck leg, potato pave, braised savoy cabbage & Alsace bacon, sweet potato puree, jus de Provence (<i>gf</i>)	38
Pork belly, rolled & slow cooked, crispy skin, toffee apple puree, mustard mashed potatoes, watercress salad, red wine jus (<i>gf</i>)	32
Half kilo of BBQ pork ribs with chipotle glaze, hand cut chips, charred corn salsa	35

SIDES

Leaf salad, cherry tomato, red onion, vinaigrette	6
Asian slaw with crispy shallots	7
Steamed greens, ginger, sesame oil	7

DESSERT/CHEESE

Panna cotta – <i>server will advise</i>	12
Chocolate mousse, oreo base, hokey pokey, Chantilly cream (<i>v</i>)	12
Gelato sundae - cookies n cream, vanilla, chocolate, wild berry (<i>v</i>)	14
Three cheese board & garnish – brie/cheddar/blue (<i>v</i>)	22

