



Entrees...

House made focaccia with nduja, pickled onion and chilli peppers (df)	\$12.5
House made focaccia with roasted garlic and rosemary butter(v)	\$10.5
Lime salted calamari, chipotle mayonnaise, charred capsicum salsa and witlof (gf, df)	\$20
62-degree egg served on crostini, buttered asparagus, romesco and smoked almonds. (v)	\$16
Korean sweet & spicy fried chicken with fresh chilli roasted peanuts and green onion (gf, df)	\$18
Tempura soft shell crab bao bun, Sichuan pepper mayonnaise and pickled cucumber salad (df)	\$22
Ras'el hanout fried cauliflower with tahini and lemon emulsion, salted cashew nuts and pomegranate (vg, df, gf)	\$16
Middle eastern spiced lamb loin, toasted sesame yogurt, tamarind apple and preserved cherry tomatoes (gf)	\$21

Mains...

200g beef fillet with fondant potatoes in tarragon butter, honey roasted garlic puree, onion jam and asparagus salad (gf)	\$48.5
400g of 12-hour slow cooked beef brisket served in maple barbeque sauce accompanied by peppered onion rings and apple, celeriac & rocket slaw	\$42
Lamb back strap with smoked honey macadamia nuts, served on sautéed beetroot and sweet potato, parsnip puree, baked ricotta filo and red wine jus	\$44
Reef fish of the day, tom yum sweet potato, coconut rice, Thai style tomato salsa, Asian herb salad and cassava cracker (gf, df)	\$44
Chicken breast rolled in roasted peanuts & chilli, served on young coconut som tam salad, Thai basil peanut pesto, lime salted taro and chilli, tomato & kaffir lime broth (gf, df)	\$38
Grilled tuna fillet in miso butter served with soba noodle okonomiyaki, wakame mayonnaise, steamed Barramundi and scallop Shao Mai	\$40
Crab and banana prawn sautéed in garlic, chilli and chives served on house made fettuccine, fresh basil and tomato concasse	\$45

Vegetarian menu...

Grilled eggplant with sweet chilli, roasted peanuts and fried onions, served on young coconut som tam salad with chilli, tomato & kaffir lime broth, lime salted taro chips and Thai basil pesto (gf, df)	\$31.5
Vegan gnocchi in sundried tomato and pinenut butter, wilted spinach, asparagus and toasted pumpkin seeds (vg)	\$30.5
Tom yum infused silken tofu served on coconut rice with Asian herb salad, Thai style tomato salsa and cassava crackers (df, gf, vg)	\$30.5
Garlic, chilli, chives and baby spinach sautéed in olive oil served on house made fettuccine, fresh basil, tomato concassé and romesco	\$33

Sides...

Truffle mac and cheese with speck	\$9.5
Asian pawpaw herb salad, peanuts, nam jim dressing (gf, df)	\$11.5
Celery and juniper salted skin-on fries with garlic aioli (gf)	\$9
Rocket, witlof and preserved cherry tomato salad with vincotto dressing (df, gf)	\$16
Apple, celeriac and rocket slaw with blue cheese (gf)	\$15
Sautéed green vegetables with fried shallots and shredded chilli (df)	\$10.5

Desserts...

Vanilla bean panna cotta, poached rhubarb & pepita honeycomb. (gf)	\$14.5
Coconut brulèe with tapioca pearls, wattleseed ice cream, coconut tuille.	\$16.5
Pistachio, mascarpone and rosewater mille feuille with raspberry textures	\$18
Selection of sorbets served with tropical fruit garnishes (vg, df, gf)	\$17.5
Australian cheese plate	For 1 \$17.5 For 2 \$26.5