

Lunch menu 12:00-14:30

v- vegetarian, gf-gluten free, df-dairy free, vg-Vegan

10% surcharge applies on public holidays

House made focaccia served with honey roasted garlic and rosemary butter v	\$11.5
Fried Calamari pakora served on puffed rice masala and lemon mayonnaise gf	\$15.5
Coconut crumbed banana prawns served on coconut som tam salad with tom yum mayonnaise gf	\$29.5
Popcorn crocodile served on Thai slaw with chilli hair gf	\$21.5
Cucumber, mint and chilli rice noodle salad with lime and lychee dressing, assorted sprouts and coconut textures gf, df, vg, v	\$14.5
Grilled saganaki cheese with honey sea salt and oregano served with, sun dried tomato, cucumber and red onion salad, grilled focaccia and romesco v	\$30.5
12 hour smoked Beef brisket served on roast garlic hummus with warm flat bread, local rocket and chilli yoghurt	\$23.5
Hoisin braised duck Maryland on stir fried Asian cabbage with mandarin, green onion and water chestnut salad gf, df	\$34
Lobster and tiger prawn roll with truffle mayonnaise, shredded cos and onion chives served with juniper and celery salted skin on fries	\$24
200g Lamb burger with shaved cucumber, red onion, lemon tahini yoghurt and saganaki cheese served with skin on chips	\$29.5
Grilled Tandoori chicken thigh served over ginger and sultana biryani, rich tomato curry topped with toasted cashew nuts, mango and cucumber raita gf	\$24.5
Fennel salted Crumbed barramundi served with beer battered fries, celeriac and caper remoulade, aioli	\$27.5
Sides.....	
Garden salad: cherry tomatoes, red onion and cucumber with lemon and garlic dressing	\$8.8
Skin on fries with aioli	\$9
Steamed vegetables	\$9.8