



Katsu chicken sando with Japanese edamame slaw \$30 (df)

Pan fried fish of the day with preserved lemon butter, mandarin & mint smashed kipfler, charred asparagus & crispy kale \$36 (gf)

Thai style beef short rib cooked in a stick nam jim with local Asian herb salad \$32 (df, gf)

Pulled pork & fennel burger with apple sauce, slaw in a charcoal brioche bun with shoestring fries \$26

Philly cheese steak with smoked brisket, green capsicum, liquid cheese with shoestring fries \$24

San choy bow with wild mushrooms, chilli, sprouts & shoots, crushed peanuts & lime \$22 (df, gf, vegan)

Roast pumpkin salad with fetta, green olives, coriander, pepita seeds, local rocket dressed with aged balsamic \$21 (veg, vgo, dfo, gf)

Seafood platter for 2- tiger prawns, preserved lemon butter bugs, smoked salmon & wakame, oysters with flying fish roe, tempura soft shell crab, served with shoe string fries & cocktail sauce \$120

Shoestring fries with seeded mustard aioli \$10 (gf, df, veg)

Onion rings with seeded mustard aioli \$10 (df, veg)

Strawberry smash, chocolate cremeaux, strawberry coconut snowball & green ant meringue \$16 (gf)

Ube pannacotta, chewy fig, cashew nut crumble, berries & chervil \$16 (gf)

Wattleseed icecream, boozy coffee jelly, burnt white chocolate, kiwiberry & brandy snap \$16

*Vegan options available on request*