



Lunch 2022

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 \$38 (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

Toasted sourdough with sliced rib fillet, roasted tomato, balsamic onions, fetta with shoestring fries & aioli \$32

San choy bow with wild mushrooms, chilli, sprouts & shoots, crushed peanuts & lime \$24 (df, gf, vegan)

Roast pumpkin salad with fetta, green olives, coriander, pepita seeds, local rocket dressed with aged balsamic \$23 (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 cremeux, strawberry coconut snowball & green ant meringue \$17 (gf)

Ube pannacotta, chewy fig, cashew nut crumble, berries & chervil \$17 (gf)

Wattleseed ice-cream, boozy coffee jelly, burnt white chocolate, kiwiberry & brandy snap \$19

*Vegan options available on request*