

MENU

SMALLER

Edamame, salt flakes. (GF, DF, V, VE) \$7

Ham and pickle stick. (GF, DF) \$6

Chicken buns, cucumber, iceberg & kewpie mayo. \$15

BBQ Pork buns, hoi sin and chili mayo & black sesame. \$14

Tofu and mushroom bao bun, Tofu puree & shiso. (VE) \$12

Beef tartare potato skins & porcini aioli. (X4) (GF,DF) \$14

*Beetroot & fennel cured Kingfish, wasabi and horseradish cream,
pickled carrot, radish & dill. (GF) \$22*

*Crispy pork belly, fried Japanese scallop, plum puree,
apple crisp & parsley. (GF,DF) \$24*

LARGER

*Rare roasted duck breast, duy puy lentil, pickled shallot,
orange, fig & port jus. (GF,DF) \$38*

*Pan fried Ocean Trout, zucchini flower, watercress,
peas & cauliflower puree. (GF) \$36*

*Oregano and leek spaghetti, sugar snap peas,
candy swirl beetroots & purple basil. (V,DF) \$29*

*320g Scotch fillet with Dijon and chive butter, roasted cipollini onion
& cos with sherry dressing. (GF) \$68*

SIDES

*Chat potato salad & picked cuke salad, cherry dressing,
& roast peanuts. (GF,VE) \$11*

*Pan fried green and borlotti beans, roasted garlic
& hazelnut dressing. (GF,V) \$11*

Fries, roasted garlic aioli (GF,V) \$8