

# MENU

## SMALLER

*Chips & Dip \$8*

*Edamame, smoked miso butter. (GF,V) \$8*

*Meats, cheese & pickles (GF) \$18*

*Chicken bao, cucumber, iceberg lettuce & kewpie mayo. \$15*

*Pork belly bao, pickled wombok, hoisin mayo & daikon. \$15*

*Burrata, heirloom tomatoes, burnt olive caramel, scallion oil (GF,V) \$18*

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

*Baked scallop, cauliflower puree, black-bean vinaigrette. (DF,GF) \$7ea*

## LARGER

*5 spice glazed **Duck Breast**, freekeh, raddicchio, scallion, carrot puree & leather-  
wood honey crisp (\*GF,DF) \$37*

*Pan fried **Ocean Trout**, zucchini flower, peas  
& cauliflower puree. (GF,DF) \$38*

*Miso **Roasted Cauliflower**, tofu 'yoghurt', pickled daikon, soya beans  
beetroot & sesame (VE,DF,GF) \$29*

*300g **Porterhouse**, salt & vinegar potato galette, tarragon & Dijon butter,  
rocket salad (GF,\*DF) \$54*

## SIDES

*Roast zucchini, smoked almonds, Pecorino, frisee, mint & lemon dressing. (GF,V,\*D-  
F,\*VE) \$11*

*Iceberg, hazelnuts, radish, buttermilk dressing. (GF,V,\*VE) \$9*

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

(GF) = Gluten free (V) = Vegetarian (VE) = Vegan 10% Surcharge on Sundays & public holidays