

• D I N E •

SMALL PLATES

- scallion focaccia** V 6
house-made focaccia, scallion sambal
- prawn toast** 16
house-made pan de leche, sesame cream, avocado mousse, trout roe
- Moreton Bay bug** GF 30
lap cheong butter, orange
- agedashi tofu** GF, VG 14
sesame, garlic soy
- pork head terrine** GF, DF 24
garlic nuts, pickled onion, banana ketchup, sesame cracker
- pickled mussels** GF, DF 18
herb oil, confit tomatoes, pickled onion
- marinated olives** GF, VG 12
white bean hummus
- Spanish tapas board** 18
sardines, confit tomato, pickled onion, focaccia - serves 2

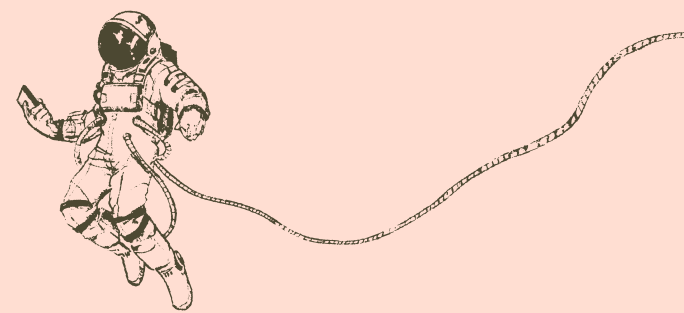
LARGE PLATES

- miso eggplant** GF, VG 20
miso glaze, puffed rice, pickled onion
- orange chicken popcorn** GF, DF 25
fried basil, house-made orange aioli
- cauliflower jungle curry** GF, VG 22
house-made white bean hummus
- half-rack pork ribs adobo** GF, DF 30
country style ribs, soy & garlic glaze, aioli
- calamari** GF, DF 26
lemon myrtle, lemon, aioli
- shoestring fries** GF, DF 15
Nashville hot seasoning, house-made banana ketchup
- kimchi mac & cheese** V 24
- charcuterie board** 50
cheddar, white-mould cheese, confit tomatoes, selection of three cured meats, kiss peppers, marinated olives, crostini, mixed nuts, dried fruits - serves four

SPECIALS

- market beef** GF 50
beef short rib kaldereta served with Paris mash & green bean amandine
- buffalo chicken wings** GF, DF 22
wildfire buffalo wings, chipotle & lime mayo

- kingfish sashimi** GF, DF 26
coconut, nashi, fingerlime
- something sweet** GF 14
mango float bomb Alaska



GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VG - Vegan