

• D I N E •

SMALL PLATES

kingfish ceviche GF, DF 25

with crispy sweet potato ribbon, cucumber, red onion

prawn toast DF 14

scallion sambal prawn, sesame seeds

chili tofu GF, VG 16

fried tofu, nasu dengaku, togarashi

confit mussels GF, DF 20

Spanish style mussels, herb oil

marinated olives GF, VG 14

herb oil, house-made hummus

focaccia & house-blend butter V 12

toasted Three Mills Bakery focaccia, compound butter

ask us about our weekly flavour infusions.

SOMETHING SWEET

house-made tiramisu 16

mascarpone, coffee

BOARDS

charcuterie 35 | 45 | 75

cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini
choice of cheddar | brie | blue | goat's cheese
Serves 2 | 4 | 6

Spanish tapas 45

Spanish style mussels, confit tomatoes, marinated olives, crostini

cheese board 35

King Island cheddar (Australia), South Cape brie (Australia), Dansk Valg blue vein (Denmark) & Soignon goats cheese (France), seasonal fruits, lavosh

LARGE PLATES

orange chicken popcorn 25

GF, DF

house-made sticky orange sauce, white sesame, aioli

half-rack pork ribs adobo 30

GF, DF

sous vide pork ribs, soy & garlic glaze, lemon

miso eggplant GF, VG 21

smoked miso glaze, toasted pepita & sunflower seeds

cauliflower jungle curry 21

GF, VG

roasted cauliflower, red curry, crispy chickpeas

calamari GF, DF 26

lemon myrtle salt, balsamic glaze, aioli

Canberra-truffle fries 16

GF, DF

with house-made vegan aioli

French fries GF, DF 12

choice of sauce

BAO BUNS

Choice of 3 21

crispy fried chicken

cos lettuce, kewpie

pulled beef

kewpie, crispy shallots

miso tofu V

fried tofu, miso glaze, cucumber, kewpie