·DINE·

BOARDS	LARGE PLATES
charcuterie 35 50 75 cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini choice of cheddar brie blue goat's cheese	Brussels sprouts GF, VG brussels sprouts, fresh pomegranate, house-made pomegranate glaze
Serves 2 4 6 cheese board King Island Dairy cheddar (Australia), South Cape	karaage chicken GF, DF crispy fried chicken, house-made teriyaki sauce, cabbage salad
Cheese brie (Australia), Dansk Valg blue vein (Denmark) & Soignon goats cheese (France), seasonal fruits, lavosh	calamari GF, DF optional salt and pepper calamari, served with house-made sticky tamarind and tartar sauces
TACOS 2 tacos per serve	barbecue pork ribs GF, DF half-rack pork ribs, house-made pineapple barbecue sauce, charred pineapple
beef GF 14 soft corn tortilla, pulled beef, lettuce, tomato, red onion, Mexican cheese	miso glazed eggplant GF, VG 23 fried eggplant, citrus-miso glaze, toasted pepitas and sunflower seeds
avocado GF, V 10 soft corn tortilla, avocado, lettuce, tomato, red onion, Mexican cheese	French fries GF, VG salted and served with tomato ketchup
SMALL PLATES	truffle salt fries GF, V truffle salt, grated parmesan
kingfish ceviche GF, DF 20 kingfish, cucumber, crispy sweet potato ribbons, red onion, citrus and vinegar dressing	SIDES SALADS
salmon ceviche GF, DF 23 salmon, seasonal tropical fruits, red onion, housemade tropical fruit dressing	Waldorf salad GF, VG 7 14 cos lettuce, celery, red onion, apple, walnuts, house-made Waldorf dressing
chilli tofu GF, VG fried silken tofu, nasu dengaku, togarashi	La Scala salad GF, V optional 8 16 cos lettuce, red onion, chickpeas, salami, house-made cheese vinaigrette dressing
edamame GF, DF, VG grilled edamame, lemon myrtle salt, togarashi	SOMETHING SWEET
edamame again DF 12 grilled edamame, oyster, garlic & chili sauce	cashew meringue cookie GF 8 frozen cashew meringue cookie, butter custard, coated with crushed cashew nuts
hummus DF, V 14 house-made hummus, bread	fairy bread semifreddo 15
marinated olives DF, VG mixed Spanish olives, herb oil	dome vanilla sponge cake, brown butter semifreddo white chocolate glaze, rainbow sprinkles