



BOARDS

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| charcuterie | 35 55 75 |
| cured meats, confit tomatoes, marinated olives, mixed nuts, seasonal fruits, crostini choice of cheddar brie blue goat’s cheese Serves 2 4 6 | |
| anchovy | 30 |
| anchovies, confit tomatoes, marinated olives, dried fruits, crostini | |
| cheese | 35 |
| King Island Dairy cheddar (Australia), South Cape Cheese brie (Australia), Dansk Valg blue vein (Denmark), Soignon goat’s cheese (France), seasonal fruits, mixed nuts, lavosh | |

TACOS

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| 2 tacos per serve | |
| beef GF | 14 |
| soft corn tortilla, pulled beef, lettuce, tomato, red onion, Mexican cheese | |
| avocado GF, V | 11 |
| soft corn tortilla, avocado, lettuce, tomato, red onion, Mexican cheese | |

SMALL PLATES

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|---|---------|
| grilled edamame | 10 12 |
| with rock salt GF, DF, VG | |
| with oyster, chilli and garlic sauce DF | |
| marinated olives DF, VG | 8 |
| mixed olives, herb oil | |
| house-made hummus DF, V | 15 |
| grilled flat bread | |
| kingfish ceviche DF, GF | 22 |
| sliced preserved peach, green nam jim, coconut paste | |
| agadashi tofu DF, GF, VG | 14 |
| fried silken tofu, house-made dashi broth, ginger, daikon, shallots, togarashi, crispy nori | |
| caprese salad GF, V | 15 |
| cherry tomatoes, bocconcini, basil, house-made vinaigrette | |

LARGE PLATES

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|---|---------|
| grilled broccolini GF, V | 23 |
| house-made garlic & blue cheese sauce, fried garlic | |
| brussels sprouts DF, GF, VG | 19 |
| house-made pomegranate glaze | |
| chicken karaage DF, GF | 26 |
| crispy fried chicken, house-made teriyaki sauce, cabbage, aioli | |
| calamari DF, GF | 27 |
| salt and pepper calamari, house-made lemon myrtle aioli | |
| pork belly DF, GF | 28 |
| house-made sticky barbecue sauce, pineapple pickle | |
| fries | 12 16 |
| salted, house-made red onion aioli GF, V | |
| truffle salt, parmesan cheese GF, V | |