



BOARDS

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, goat’s cheese, 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	

SMALL PLATES

catch of the day ceviche, green nam jim, coconut cream, preserved peach, balsamic pearls GF, DF	22
marinated mixed olives, herb oil VG	10
house-made hummus, grilled flatbread VG	15
fried silken tofu, house-made dashi broth, ginger, daikon, grilled nori, shallots, togarashi GF, VG	15
pulled beef taco, lettuce, tomato, Mexican cheese with house-made jalapeño sauce GF	15
avocado taco, lettuce, tomato, Mexican cheese with house-made mango salsa GF, V	12
steamed prawn cocktail, avocado, house-made Bloody Mary cocktail sauce served in lettuce cups GF, DF	15
charred corn, house-made smokey spiced mayo, siracha, parmesan GF, V	12
cherry tomatoes, bocconcini, basil, house-made vinaigrette, balsamic glaze GF, V	10
grilled edamame, rock salt GF, VG	10
grilled edamame, oyster, chilli and garlic sauce DF	12

LARGE PLATES

grilled catch of the day bug, house-made crab fat sauce GF, DF	32
brussels sprouts, house-made pomegranate glaze, pomegranate arils GF, DF, VG	20
crispy fried karaage chicken, house-made teriyaki sauce, cabbage, aioli GF, DF	26
rare cooked beef striploin, house-made chimichurri	34
grilled pork, house-made sticky pineapple-barbecue sauce, Asian slaw GF, DF	28
lemon myrtle-salt and pepper calamari, house-made dill tartar GF, DF	27
salted french fries, house-made red onion aioli GF, VG	12
truffle salt french fries, grated parmesan GF, V	16

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

a 10% surcharge applies on Sunday

our menu is subject to change without notice