

Plants

FRIED CORN RIBS, CHILLI, LIME & MAYO GF V	12
POPCORN BROCCOLI, VEGAN HOT SAUCE GF V	16
LOCAL BURRATA , BRAISED EGGPLANT, HONEY, TOASTED FOCACCIA GFO	27
ZUCCHINI SMASH, CHILLI, LEMON, OLIVE OIL, BREAD GFO V	24
RICOTTA GNUDI, CELERIAC PURÉE, LOTS OF MUSHROOMS, BLACK TRUFFLE VO	28
TANDOORI CAULIFLOWER, MINT LABNE, CUCUMBER, LIME PICKLE GF V	26

FRESH CUCUMBER SALAD, BLACK SESAME, CHILLI DRESSING	10
STEAK CHIPS, SALT & VINEGAR SEASONING	10
STEAMED RICE, CRISPY SHALLOTS	4 PP
PAN FRIED VEGAN ROTI	4 EA

SEAFOOD

SALT & PEPPER BUG ROLL, RANCH, ICEBERG GFO	11 EA
SCALLOP CEVICHE, CUCUMBER, GREEN CHILLI, LIME, AVOCADO [2] GF	17
KINGFISH SASHIMI, WHITE TOMATO, GREEN OLIVE, LEMON, CHILLI GF	26
HOT SMOKED BARRAMUNDI RILLETTE, PICKLED SHALLOTS, CHIVES, POTATO CRISPS GF	24
BALINESE CHILLI SQUID, GREEN PAPAYA, KAFFIR LIME, COCONUT CREAM GF	32
CRUMBED KING GEORGE WHITING, TARRAGON AIOLI, LEMON, FRESH HERB SALAD	38

GF GLUTEN FREE GFO GLUTEN FREE OPTION
V VEGAN VO VEGAN OPTION

FEED ME

[A] – FOR A SHORT TIME – 39 PP (LUNCH ONLY)

[B] – FOR A LONG TIME – 69 PP

MEAT

DUCK LIVER PATE TOASTS, DATE SYRUP, NUTMEG [2] GFO	14
RARE SEARED BEEF, CRYING TIGER DRESSING, CUCUMBER, CRISPY RICE NOODLES GF	26
MERGUEZ SAUSAGE MEATBALLS, HUMMUS, CRISPY CHICKPEAS, PICKLED CABBAGE GF	24
LEMONGRASS CHICKEN, SHREDDED CABBAGE, SOY & SESAME DRESSING GF	36
12HR SLOW COOKED LAMB SHOULDER, JALAPEÑO SALSA VERDE, YOGHURT, LIME, HERB SALAD GF	38
BEEF EYE FILLET, GINGER SOY, JAPANESE MUSTARD, CHINESE BROCCOLI GF	44

SWEETS

DARK CHOCOLATE PAVE, PASSION FRUIT SORBET, CRISPY CHOCOLATE	15
CHEESECAKE MOUSSE, LEMON CURD, ROASTED STRAWBERRY, CRUMBLE	15
COCONUT PANACOTTA, WATERMELON ICE, LIME GF	15

