



AUTUMN 2024

Long day? Let us feed you! \$75pp (min 2ppl)

SNACKS

- Jalapeno + corn croquette...\$07e VG-G
- Grilled edamame, mala oil, sesame puree...\$09 VE-G-D
- Fries, truffle mayo, chives...\$12 VG-G-D
- Whipped salmon brioche, pickled baby onion + cucumber...\$15
- Lamb rib, spicy plum chutney, herbed crumbs...\$14 D

STARTERS

- Crumbed eggplant, pepperonata, herb slaw...\$17 VG-G-D
- Squid ink salami, piccalilli, house made hash brown...\$19 G
- Prawn dumplings, ginger sauce, green oil (3)...\$18
add dumpling...\$06
- Vegetable dumplings, pepper sauce, chilli oil (3)...\$18 VO
add dumpling...\$06
- Seasonal greens, fior di latte, ginger lime dressing, dill pangritata...\$21 VG
- Baby octopus, marinated tomatoes, shallots, garlic bread...\$25 GO-D
- Kingfish crudo, fermented chilli salsa, watermelon radish...\$27 G-D
- Warm heirloom beetroot salad, ricotta, black garlic dressing, cashew crumb...\$21 G
- Cos salad, preserved lemon + olive oil dressing...\$14 VE-G-D
- Roasted chat potatoes, onion maple mayo ...\$14 VE

PLATES

- Charred cauliflower, mushroom, miso veloute...\$34 VE-G-D
- Seared Barramundi, leek + lemongrass ragu, kale crisp...\$42 G-D
- Beef short rib, merlot glaze, burnt spring onion crema...\$45 G

VE - vegan VG - vegetarian G - gluten free ingredients D - dairy free

15% surcharge on public holidays

10% surcharge on Sundays

