



SMALLS

CHEESY GARLIC BREAD (v) \$16
Turkish bread, parmesan, mozzarella,
confit garlic, Italian herbs

GREEK PLATE (v) (gf) \$18
Fresh tomatoes, cucumber, olive crumb,
Whipped feta, pickled shallots
ADD FOCACCIA \$8

MEXICAN CORN COBS (v) (gf) \$18
Chipotle mayo, lime, cheese, tajin spice

SCALLOP CARPACCIO (gf) \$24
Pressed Scallop meat, pomegranate, pistachio

KUSHIYAKI SHIITAKE (v) (gf) \$22
Shiitake, King oyster & enoki Mushroom skewers,
tare glaze, Whipped tofu

PRAWN SKEWERS (gf) \$20
Peeled prawn skewers (6), AIOLI
SEE SPECIALS FOR TODAY'S PRAWN SAUCE

MAINS

200g EYE-FILLET STEAK (gf) \$52
Hassleback potato, seasonal greens,
stout jus, miso mustard

ADD GARLIC CREAM PRAWNS \$9

LAMB CUTLETS (gf) \$53
Chat potatoes, green beans, olives, basil,
Peas, mint, pine nuts, spinach,

BARRAMUNDI (gf) \$42
Zucchini noodles, pickled Fennel, asparagus,
capers, tarragon hollandaise

NASI GORENG (gf) \$28
Marinated chicken, rice, sambal, spring onion,
tomato, cucumber, fried egg, Prawn crackers

FISH & CHIPS \$28
Beer battered snapper, chips, tartare sauce,
fresh mint & peas, lemon
ADD GEM LETTUCE SALAD \$6
cucumber, dill, lemon myrtle dressing

SIDES

HOUSE-MADE FOCACCIA \$12
Olive oil, balsamic

POTATO SALAD \$18
Chat potatoes, mortadella, pickles, dijonnaise,
chives, bacon

ASPARAGUS (gf) (ve) \$16
Pistachio, vegan mayo, nutritional Yeast, pesto

CHARRED BRUSSELS SPROUTS (veo) \$16
Ceaser dressing, pecorino, bacon, pangrattato

SHARES

BOWL OF CHIPS (v) (gf) \$15
Chips with umami salt, aioli

SEASONED WEDGES (v) \$18
Sour cream & sweet chilli

PERI PERI WINGS \$24
Peri Peri sauce, candied Jalapeno, burnt lemon

FISH TACOS (3) \$28

Marinated cold Albany sardines, mango salsa,
Avocado crema, soft white tortillia, pickled chilli,
Shredded cabbage,

SWITCH TO MARINATED ENOKI MUSHROOM (VO) \$28

NACHOS (v) (gf) \$32
Corn chips, cheese, salsa, pico de galo,
guacamole, sour cream

ADD PULLED PORK \$9

ADD JALAPENOS \$4

STRACCIATELLA (v) (gfo) \$22
stracciatella cheese, compressed rockmelon,
Prociutto crumb, balsamic, red shiso, focaccia

GRAZING BOARD FOR 2 (gfo) \$45
3 cheese, lavosh, pickles, quince, olives, prosciutto,
pear, maple cashews, seasonal dip,
house made focaccia.

RUBEN STEAK SANGA \$34
Sliced brisket, Sauerkraut, turkish roll, Swiss cheese,
Russian dressing, miso mustard, pickles, chips

CHICKEN BURGER \$30
Southern fried chicken, Jamaican jerk sauce, kewpie
American cheese, pickles, iceberg lettuce,
Charred pineapple ring, chips

CHICKEN PARMY \$32
Crumbed chicken breast, mozzarella
Napoletana sauce, pub salad, chips

TUNA POKE BOWL \$32
Seared tuna, wakame, pickled ginger, edamame,
cucumber, avo, sesame dressing, rice

SWITCH TO TOFU (veo) \$32

ANCIENT GRAIN SALAD (v) (gf) \$30
Quinoa, buckwheat, cauliflower, Chickpeas,
kale, toasted almond, tahini, pomegranate

ADD GRILLED HALLOUMI \$10

KIDS

CHEESE BURGER \$16
Beef patty, brioche bun, cheese, tomato sauce

SUSHI ROLL (gf) (ve) \$16
Hand-rolled Cucumber & Avocado Sushi, soy

CARBONARA (vo) \$16
Creamy cheese sauce, pasta, bacon

MINI MARGHERITA (v) \$16
Napoletana sauce, mozzarella