

SMALL PLATES

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| Shoestring Fries with aioli | 11.0 | Loaded Beef Fries beef bolognese, parmesan & parsley | 20.0 |
| Brussel Sprouts (VG/GF/DF) green goddess dressing, roasted almond, fried sage | 17.0 | Sichuan Calamari served with seaweed mayo | 22.0 |
| Chorizo Bao Bun chili pepper, red onion, lettuce, chili mayo | 18.0 | Fish Tacos mix cabbage, corn, kale, guacamole | 21.0 |
| Butter Garlic Prawn served with focaccia bread | 21.0 | Potatoes & Chicken Croquettes spicy mayo & cheese | 18.0 |

SANDWICHES

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| Five Spice Chicken Sandwich lettuce, pickled carrot, pickled radish, tomato, soy linseed bread, fries | 26.0 |
| Reuben Sandwich pastrami, sauerkraut, chili mayo, swiss cheese with fries | 27.0 |
| Steak Sandwich caramelised onion, lettuce, cheese, tomato, chimichurri mayo, fries | 31.0 |

MAINS

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| Zucchini Gogoton Pasta (V/GF) butter, pumpkin, garlic, green peas, basil, parmesan cheese, sage | 27.0 |
| Chili Prawn Pasta (DF) cherry tomatoes, rocket, grill prawn with butter sweet sauce, white wine, garlic, bread crumb, lemon wedges | 30.0 |
| Creamy Mushroom Chicken pan sir chicken breast, broccolini, sauteed mix mushroom, roasted carrot & potatoes, pickled red onion, chicken gravy | 33.0 |
| Lamb Shanks pesto smash potatoes, confit tomatoes, green beans, gravy | 31.0 |
| Butter Lemon Capers Fish sambal matah rice, lime wedges, white fish coated butter lemon capers, mix cabbage slaw with honey mustard dressing | 35.0 |
| Steak Frites scott fillet 300gr, fries, mushroom gravy | 48.0, |

SALADS

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| Chicken Satay Bowl rice, chicken skewers, mix leaves, boiled egg, chili oil, chickpeas, fried shallot | 26.0 |
| Pumpkin & Haloumi Salad (V/GF) roasted pumpkin, grill haloumi, mix leaves, zucchini, cherry tomatoes, walnut, pomegranate, lemon dressing | 24.0 |
| Miso Salmon Noodle Bowl soba noodles, edamame, cucumber, pickled ginger, furikake, pickled carrot, avocado, japanese sauce | 27.0 |
| Papaya Squid Salad green papaya, green apple, pickled carrot, green beans, cherry tomatoes, bean sprouts, lettuce, cashew nut, fried shallot, lime, thai dressing | 27.0 |

DESSERT

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| Sweet Pancake (V) seasonal sauce, mix berries, vanilla ice cream, fairy floss | 16.0 |
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LUNCH MENU
ISSUED From
11:45AM-2:30PM

Dietaries

(V) Vegetarian; (VG) Vegan; (GF) Gluten Free; (DF) Dairy Free; (NF) Nut Free

Not All ingredients are listed on the menu, and items may change without notice. Inform your server of any dietary needs before ordering. Be aware that our menu contains allergens and is prepared in a kitchen handling nuts, shellfish, gluten, and eggs. While we make every effort to accommodate dietary needs, we cannot guarantee allergen-free food. Please note that a 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A \$3pp cakeage charge applies to external cakes.