

Dinner Menu

We are happy to adapt meals for vegetarians/vegans/dietary requirements.

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN DF - DAIRY FREE

1)esserts

WARM CHOCOLATE RUM CAKE 10.0 / V / GF

Orange, lemon & lime zest mascarpone & strawberry's.

STICKY DATE PUDDING 12.0 / V

w/ butterscotch sauce & macadamia icecream

RICOTTA DOUGHNUTS 13.0 / V / GF

w/ chocolate soil, blueberry sauce, candied Grapefruit & strawberries

Shared Plates & Sides from 4.00 PM

MARINATED OLIVES, GUINDILLAS, CORNICHONS 12.0 GF / DF / VG

CAULIFLOWER POPCORN 14.0 / V w/ chipotle aioli .

SALT & PEPPER CALAMARI 17.0 / GF / DF

w/ chilli jam, pickled daikon, radish, apple & sorrel salad.

SMOKED SNAPPER CROQUETTES (4) 18 / GF / DF W/ Lime & habanero aioli, coriander sauce

HOUSE MADE PRAWN GYOZA (X5) 18.0 DF Ponzu dipping sauce, peanut, sprout & herb salad.

STEAMED BAO BUNS (X3) 17.0 / DF / VG AVAILABLE w/ smoked pulled pork or pulled jack fruit, pickled vegetables, coriander, radish & cucumber nam Jim.

SLOW COOKED ROAST PORK RIBS 18.0 / GF / DF w/ house barbecue sauce, sprouts, chilli, radish, Thai basil.

CHARRED GREEN BEANS, BOK CHOY & BROCCOLI 15.0 / GF /DF / VG

w/ miso, garlic, chilli & coriander.

HOT CHIPS 7.0 / GF / DF / V SWEET POTATO CHIPS 9 / GF / DF / V Mains from 5.30 PM

TWICE COOKED BEEF BRISKET 30 / GF, / DF

w/ soy caramel glaze, pickled sprout, snow pea, radish & rice noodle salad, herbs, fried onion & Sichuan chilli oil

GREEN PEA, SUMAC & FETA FRITTERS 26 / V / GF

w/ salad of slow roasted pumpkin, toasted pepitas & cashews, fresh herbs, zucchini, buckwheat, & herb yoghurt

FRIED CHICKEN LAKSA 29.0/ DF / GF

w/ rice noodles, greens, radish, coriander, pickled carrot, snow peas, fried onions & Sichuan chilli oil.

STIR FRY PRAWNS W NOODLES 28.0 / DF

Australian tiger prawns, shiitake mushrooms, snow peas, shallots, fried onion, chilli jam.

ZARZUELA 32 / DF

Spanish seafood stew w prawns, barramundi, mussels, calamari, slow roast tomato broth, picada and toasted baguette

SMOKED PULLED PORK NACHOS 26.0 / GF

w/ roasted pineapple, corn chips, green tomatillo salsa, cheddar, charred corn, cucumber, avocado, sour cream, coriander & pickled red onion.

KARAAGE CHICKEN BURGER 20/ GF AVAILABLE

w/ avocado, slaw, pickles, wasabi mayo, pickled ginger on seeded bun with sweet potato chips

FISH TACOS 23 / GF, / DF

Grilled barramundi, avocado, cherry tomato, ruby grapefruit, slaw, coriander, shallots, pickled red onion, jalapeño chilli sauce.

Thirsty Thursday Special

\$16.0 MENU \$12.0 MARGARITAS \$ 6.0 SCHOONERS \$16.0 JUGS

Happy Hour 4-6 PM

\$12.0 MARGARITAS \$ 9.0 APEROL SPRITZ \$ 6.0 SCHOONER & \$8.0 HOUSE WINE

Check, our Blackboard

10% Sunday Surcharge 15% Public Holiday Surcharge 0.8% surcharge on all credit/debit card