

Shaved sweet potato chips GF DF V  
w house spices \$7.00

Craft fries GF DF V \$9.50

Crispy fried artichoke hearts GF DF V  
w a zingy lemon sauce \$13.50

Grilled salt & pepper GF DF  
calamari w fresh lemon \$13.50

Lightly spiced pan fried GF DF V  
caulinni w smoked  
pistachio butter \$14.00

Grilled asparagus w spiced GF DF V  
tequila & fermented black  
pepper sauce, on a celeriac  
remoulade salad \$14.00

Almost Othello salad; GF DF V  
cacao, fresh strawberries,  
cherry tomatoes, sweet onion,  
mint, lettuce finished w a  
coffee vinaigrette \$14.50

Tacos (2 per serve) GF DF \$15.00  
- Ceviche prawn w green  
paw paw & enoki mushrooms,  
orange & tomato salsa  
\* add craft fries \$3.50

Sliders (2 per serve) \$16.50  
- Slow cooked venison,  
forest mushrooms &  
bacon jam  
\* add craft fries \$3.50

Crispy lamb sweetbread w GF  
creamy mustard herb sauce &  
summer vegetables \$17.00

Roast vegetable & quinoa GF DF V  
filled red peppers topped w  
passata & coconut labneh \$17.50

Duck pate served w warmed GF  
brie, caperberries, cocktail  
onions & falwasser wafers \$18.00

Grilled saganaki, sundried GF  
tomato, green olives w chorizo  
& hazelnut crumb \$19.00

American style smoked DF  
BBQ spare ribs w apple slaw,  
herb & spiced rosti \$23.00

Chermoula crusted crispy GF DF  
skin reef fish w pan tossed  
spiced chickpeas & heirloom  
tomatoes \$24.00

Confit duck & betel leaf GF DF  
parcels filled w shallots, fresh  
ginger, cabbage, a hint of chilli  
& finger limes \$24.00

Crispy fried soft shell crab  
on a smokey housemade waffle w  
hot sauce & bourbon maple  
dipping sauce \$25.00

Kids meals – served w  
craft fries \$10.00  
Tempura snapper GF DF  
or Pistachio crusted calamari GF DF  
or Crumbed chicken breast GF\* DF\*

GF= Gluten free

DF = Dairy free

V = Vegan

\* = Changes required



Bookings/Orders 5455 6540

10% Off Takeaway

