

Dinner Menu

Serving from 5:30 PM - 09:00 PM

TO SHARE

Spice Mixed Nuts \$7.00

(GF, DF, VE)

Marinated Mixed Olives \$8.00

(GF, DF, VE)

Housemade Hummus \$14.00

(DF, VE) Chickpeas, paprika, pita bread

Fried Chicken Wings (6) \$15.00

(GF, DF) Sesame, chilli plum glaze

Teriyaki Beef Skewers (3) \$15.00

(GF, DF) With cucumber salad and Asian-style dressing

Grilled Loligo Squid \$25.00

Charred seasonal vegetables, sambal, romesco sauce, cilantro oil

Australian Charred Tiger Prawns \$26.00

(GF) Corn, Davidson plum, lemon, fresh herbs

SIGNATURE MAINS

Free Range Half Chicken \$36.00

(GF, DF) Roasted seasonal vegetables, laksa sauce on the side

Miso Wild-Caught Barramundi \$42.00

(DF) Shimeji mushrooms, Asian greens, jasmine rice, dashi broth

100+ Grain-Fed Porterhouse 300g \$41.00

(GF) Herb butter, seasoned fries

Bush Spiced Kangaroo \$40.00

(GF, DF) Robuchon-style potato mash, baby carrots, quandong & blackberry glaze

Pork Rib Cutlet \$36.00

Caramelised apple, creamy mustard sauce, crisp parsnip

Penne \$34.00

(GF, VE) Mushroom, shimeji, baby spinach, leek, zucchini and basil sauce

Pumpkin Risotto \$34.00

(GF, VE) Roasted Kent pumpkin, caramelised onion, charred leek

SIDES

Truffle Fries \$14.00

(V) Truffle mayo, parmesan

Sweet Potato Chips \$14.00

(V) Lemon myrtle aioli

Charred Seasonal Vegetables \$15.00

(GF, V) Lemon, garlic

Crispy Chat Potatoes \$14.00

(GF, V) Pepperberry sour cream

Garden Salad \$13.00

(GF, VE) Citrus vinaigrette

Baby Cos Hearts \$13.00

Parmesan, crispy bacon, ranch, fresh herbs, lemon

DESSERTS

Crème Brûlée \$18.00

(GF, V) Vanilla custard, fresh berries

Pandan Panna Cotta \$18.00

(GF) Coconut milk, chia seeds, local mango, green ants

Chocolate Dome \$18.00

(V) Raspberry sorbet, pistachio, rhubarb compote

Cheese Plate \$27.00

Chef's selection of cheese, brown butter, quince paste, spiced nuts

10% surcharge applies on public holidays.

