

DINNER MENU

NIBBLES

SYDNEY ROCK OYSTERS (MIN 4EA)	
A: natural with Mignonette sauce	<i>df</i> 6 EA
B: gratinated with miso emulsion	6.5 EA
SALSICCIA (3)	16
Sausage spring roll , sweet chilli & sourcream	
ROASTED LEEK	<i>vg</i> 18
Romesco sauce*, balsamic, puffed rice	
SMOKED SALMON MOUSSE	22
Salmon roe, chives, pickled cucumber, crispy bread	
PRAWN TOAST (3)	22
Seaweed, shallot and bonito flakes, bulldog sauce, furikake	
EGGPLANTS	<i>gf</i> 18
Green beans, fresh chilli, parsley, spring onion, chilli jam	
CORN RIBS	<i>gf</i> 16
Crispy corn with fragrant spicy butter and pecorino cheese	

SIDE

FRIES WITH AIOLI	8
GARDEN SALAD	12
WARM SOFT TOFU WITH SHALLOT CHILLI DRESSING	8
ROASTED GREEN BEANS	14
Fermented chilli, almonds * & sour cream	

*contain nuts

MAIN

THICK BEEF BURGER	28
250g grass-fed thick beef patty, swiss cheese, grilled onion, tomato, lettuce, and mustard mayo	
TERIYAKI PORK BELLY BAO(3)	29
15 hours Sou Vide pork belly, sesame coleslaw, coriander, and spicy mayo	
STRIPLOIN STEAK	<i>gf</i> 44
250g Grass-fed striploin steak served with chimichurri charred lemon & chips	
GNOCCHI	<i>vg</i> 33
Brown butter, mushrooms, pecorino cheese, sage, mushroom XO & walnuts *	
BARRAMUNDI	<i>gf</i> 36
Pan-roasted Barramundi, sweet potato, coconut lime sauce & charred shallots, fried curry leaves, charred lemon	

DESSERT

APPLE PUDDING	<i>vg</i> 16
Sticky toffee apple pudding, miso caramel, vanilla ice cream & walnut crumble *	
COCONUT & GINGER PANNA COTTA	<i>gf</i> 18
Kiwi mint granita, mango sorbet, freeze dried mandarin, passion fruit	

KIDS MENU

MAIN

FISH AND CHIPS 18

FRIED CHICKEN BURGER 22
Buttermilk fried chicken,
housemade slaw, slaw, bacon jam,
American liquid cheese

CAPELLINI BOSCAIOLA 20
Angel hair noodle, bacon, cheese,
onion, cream

DESSERT

APPLE PUDDING 16
sticky toffee apple pudding, miso
caramel, vanilla ice cream &
walnut crumble

**COCONUT & GINGER
PANNA COTTA** 18
kiwi mint granita, mango sorbet,
freeze dried mandarin, passion
fruit