










## dinner menu

### entrees

|   |   |               |
|---|---|---------------|
| grilled halloumi, baba ganoush, charred peach, lemon thyme dressing             |    | \$25.5        |
| gunpowder spiced calamari, compressed watermelon, mint, curry leaf aioli        |   | \$26.9        |
| open sand crab dumplings, szechuan emulsion, enoki mushroom salad               |    | \$26.9        |
| sticky berkshire pork belly, jaggery & galangal caramel, green mango sambal     |   | \$27.9        |
| yellowfin tuna tataki, daikon kimchi, senbei rice cracker crumble, micro greens |    | \$27.9        |
| grilled local tiger prawns, kaffir lime mayonnaise, pineapple xo chilli jam     |   | \$28.5        |
| house made gnocchi of the day   |   | \$27.5/\$37.9 |
| linguini pepperoncino, tiger prawns, garlic, chilli, parmesan                   |   | \$36.5/\$43.5 |


### mains

|   |   |        |
|---|---|--------|
| miso roasted chicken supreme, soba noodle salad, japanese vegetable pickle          |   | \$39.5 |
| confit duck leg à l'orange, pastilla, potato fondant, charred broccolini            |   | \$40.9 |
| seafood curry, prawns, squid, mussels, pipis, fragrant rice, roasted peanut som tam |   | \$41.5 |
| za'atar crusted daintree barramundi, chickpea falafel, beetroot tzatziki            |    | \$42.9 |
| duo of lamb loin & braised shoulder brick, pea puree, kipfler potatoes, mint jus    |   | \$47.5 |
| 200g black angus eye fillet, potato pavé, onion jam, maître d'hôtel butter          |    | \$49.9 |

### salads

|  |   |        |
|--|---|--------|
| house salad, mixed field greens, meredith goats cheese, mandarin & cajun almonds |  | \$21.5 |
| caesar salad   |   | \$22.5 |

### side orders

|  |   |        |
|--|---|--------|
| plain fries  |   | \$12.5 |
| old bay fries, marie rose sauce                    |   | \$13.5 |
| bacon dusted potatoes, buttermilk ranch dressing   |   | \$14.9 |
| steamed asian greens, oyster sauce, toasted sesame |  | \$16.9 |

please note a surcharge of \$5 per person applies on public holidays

all prices are GST inclusive. please only one bill per table

please advise your waitperson of any allergies that you have.

**credit card surcharge of 0.84% applies to visa, master cards, \$0.15 debit cards & 1.76% amex**