

Lunch

Light Meals

spinach and roasted pumpkin arancini // melitzano aioli gremolata	16
roasted cauliflower and shaved fennel salad // roasted carrot hummus zucchini pistachio dukkah citrus dressing seed crackers ^ (v) ~ add hot smoked salmon +9	16
goats cheese tartlet // caramelised onion pear wild rocket pecans balsamic ^	18
atlantic salmon gravlax terrine // apple and fennel salad yuzu mayonnaise	20
salt and pepper squid // chilli jam lime garlic coriander	27
seared scallops and sticky pork // green papaya salad grapefruit betel leaf nam jim dressing	26
house smoked beef brisket // potato bake grilled broccolini toasted seeds	22

Mains

fish and chips // crisp fried market fish green salad shoestring fries lemon tartare sauce	28
thai vegetable curry // cucumber relish jasmine rice (v) ~ add chicken +4	24
crispy skin atlantic salmon // cucumber apple and pickled carrot salad honey soy sesame dressing fermented chilli mayonnaise	34
snapper pie // soubise sauce broccolini confit garlic puff pastry *	32
chargrilled grass-fed sirloin (250g) // café de paris jus shoestring fries	44
grilled moreton bay bugs (330g) // garlic butter gremolata aioli lemon	48

Burgers

all burgers are served on a brioche bun with a side of shoestring fries*

wagyu cheeseburger // tomato pickles homemade bbq sauce ~ gluten free bun +4	20
marinated chicken burger // bacon cos tomato homemade bbq sauce aioli ~ gluten free bun +4	20
crisp fried fish burger // cos lettuce tomato tartare sauce ~ gluten free bun +4	20
grilled haloumi burger // mushroom roast pumpkin homemade bbq sauce aioli ~ gluten free bun +4	20

*v vegan // * contains gluten // ^ contains nuts // please be aware that we fry with tallow
10% surcharge on sundays and public holidays // 1.5% merchant fee on all cards*

Kids Meals

penne pasta bolognese // parmesan	14
squid and chips // green salad tomato sauce	14
fish and chips // tomato sauce	16
cheeseburger // wagyu beef cheese tomato sauce chips ~ gluten free bun +4	18
choc chip cookie ice cream sandwich	6

Sides

house salad // mixed leaf cucumber tomato zucchini fennel house dressing	8
steamed mixed greens // citrus hazelnut dressing ^	8
shoestring fries // homemade tomato sauce	6
sweet potato chips // aioli	8

Desserts

blueberry cheesecake // blueberry jelly fresh blueberries cream	14
hazelnut and dark chocolate pavé // raspberry jelly raspberry sorbet ^	14
patina mess // meringue vanilla ice cream passionfruit sauce raspberry malt	14
mixed berry tartlet // raspberry crèmeux berry compote fresh berries	14
affogato // espresso vanilla ice cream frangelico ^	16
cheese selection // 50g of brie or cheddar or gorgonzola fig jam lavosh *	14

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