



Menu

***Allergy & dietary requirements.

If you have any allergies or dietary requirements, please advise our staff on arrival or when making your booking. Our team will arrange alternative options for you.

** Menu items may vary due to availability of ingredients.

Bite

Spring onion pancake (VEG DF) \$8.5

Warm bread with dip (VEG DF) \$8.5

Edamame (V DF GF) \$8

Edamame, chilli salt, EVOO

White bait (DF) \$11

Crispy fried white bait with aioli

Cauliflower croquette (VEG) 4pcs \$15

with tomato relish, garlic aioli, shaved cheese

Chorizo Croquette 4pcs \$17

Chorizo potato croquette, relish and aioli

Tempura vegetable (DF VEG) \$16

Small plate

<i>Chive and pork springroll (DF) 3pcs</i>	<i>\$13</i>
With sweet chilli sauce	
<i>Crying Tiger beef (GF DF)</i>	<i>\$20</i>
Thai style marinade beef, lettuce, crying tiger dressing	
<i>Slow cooked lamb salad (GF)</i>	<i>\$21</i>
Slow cooked lamb shoulder, garlic yoghurt, zucchini and mix herbs	
<i>Chicken skewers (DF GF)</i>	<i>\$17/4pcs</i>
With miso mayo, chilli flake	
<i>Bistro fried chicken (DF)</i>	<i>\$21</i>
With Salad, honey mustard sauce	
<i>Mix mushroom (GF Veg)</i>	<i>\$16</i>
Wok toss mix mushroom, pine nut, whipped cheese, salsa Verde	
<i>Fried tofu (DF GF Veg)</i>	<i>\$16</i>
With szechuan Mayo, teriyaki sauce, Nori	
<i>Wok toss mix vegetable (DF GF Veg)</i>	<i>\$22</i>
Seasonal vegetable toss with black pepper sauce	

***MAINS**

Garlic Prawn (GF) \$30

Garlic butter, capsicum, Pineapple

Roasted chicken (DF GF) \$32

Miso glaze, roasted potato, hazelnut

Roasted pork belly (GF) \$33

With caramelized onion, char corn, chilli aioli

Beef Bourguignon (GF DF) \$32

Red wine stew beef brisket, vegetable

Lamb ribs (DF GF) \$32

With mix leaves salad, house made pickles, sweet chilli sauce, fried onion crunb and sesame

Angus beef steak (DF GF) \$37

With roasted potato, Chimichurri or compound chilli butter

Market Fish (see special board) \$MP

Claypot Eggplant (DF GF V) \$28

Braised With Mushroom and capsicum, garlic and bean sauce

***SALAD**

Bean, broccoli salad, sesame, black vinegar dressing	\$15
Garden salad, tomato, cucumber, capsicum, seeded mustard	\$12

***SIDES**

Fried Potatoes with sofrito, aioli & salsa Verde (DF GF)	\$12
Dry noodles with spring onion & soy (DF V)	\$9
Steamed rice (DF GF V)	\$3
Egg fried rice (DF GF)	\$12
Take away container	\$40c

DESSERTS

Ricotta Donut

\$15

Ricotta donut with Nutella sauce & vanilla ice cream

Basque burnt cheesecake (GF)

\$11

With pistachio (can move away)

Banana fritter (GF VEG)

\$14

Salted caramel, almond, vanilla ice cream

Affogato

\$15

Ice cream, espresso, shot of Bailey or Kahlua or Frangelico

One scoop of Ice cream

\$3