



g r u b

MENU

Shoestring Fries, House Seasoning, Tomato & Aioli (GF) \$12

Corn Ribs, Shichimi Spice, Fresh Lime (VG/V/GF) \$13.5

Miso Mushroom Daikon Cake, Crispy Chickpea & \$14.5
Black Vinegar Reduction (VG/V/GF)

Crumbed Canadian Scallops, Chorizo, \$22
Parsnip and Mirin Puree (DF)

Fried Chicken, Gochujang Mayo (GF) \$21

House-Cured Duck Crostini, Whipped Feta & \$15
Crushed Dates, Fresh Herbs

Beef Burnt Ends with Preserved Chilli Mustard, \$22
Green Sauce & Toasted Pumpkin Seeds (GF)

Seared Yellowfin Tuna, Black Sesame Paste, \$25
Crispy Quinoa & Ginger Mayo (GF)

Baby Calamari Stuffed with Herbed Polenta, \$21
Beurre De Paris Butter (GF)

Otway Pork Belly, Sweet & Sour Red Cabbage, \$23
Master Stock Sauce (GF/DF)

Hard Nox Parm - Crumbed Sou Vide Chicken Breast \$25
Fresh Mozzarella, Smoked Sugo, Green Herb Salsa

Add Mixed Leaf Salad \$4

Add Fries \$6

SWEETS

Creme Anglaise Cardamom Sponge, \$12.5
Yoghurt Crunch, Sherry Cherry

VG=Vegetarian V=Vegan GF=Gluten Free DF=Dairy Free
Seasonal ingredients subject to availability

Please note:

1.65% surcharge on all Credit & Debit Card transactions
1.87% surcharge on all Your Order mobile order transactions