



Dinner Menu

5pm-Closed

Nibbles

Fried Tortilla with beetroot tapenade (v)	\$7
Taro and Sweet Potato Crisp with lingham chilli mayo (v)	\$8
Soy and Garlic Sesame Edamame (v)	\$8
Beer Battered Fries with tomato sauce (v)	\$9
Herbs Marinated Mixed Olives (gf) (v)	\$9

Entrée

Crispy Broccolini with wakame, pickled ginger and ponzu mayo (v)	\$11
Charred Corn "Ribs" with maple miso butter and togarashi (gf) (v)	\$11
Salt and Togarashi Squid with lingham chilli mayo and lime	\$15
Tempura Prawn with wakame, pickled ginger and Japanese tartare	\$17
Soy & Ginger Chicken Kaarage, ponzu mayo and toasted sesame	\$17
Sticky Pork Ribs with mandarin orange salsa (gf)	\$18

Something Fresh

Roasted Beetroot Salad, quinoa, bocconcini, rocket, homemade dukkah and beetroot dressing (gf) (v)	\$15
Poke Bowl (gf) – quinoa, corn, pickled daikon, wakame, pickled ginger, edamame, toasted sesame, ponzu mayo with your choice of	\$18
<ul style="list-style-type: none">• Marinated tuna• Chicken kaarage• Grilled pumpkin• Charred beef	

Please inform us of any food allergies or special dietary requirements

We will be happy to accommodate you



Dinner Menu

Sharing Board

- Charcuterie Board – chorizo, prosciutto, salami, beetroot tapenade, mixed olives, quince paste, and assorted crackers **\$23**
- Cheese board – bocconcini, brie, cheddar, blue cheese, quince paste, fresh grapes and assorted crackers (v) **\$23**
- Tasting Board – Soy Braised beef cheek with Japanese pickle, octopus ceviche with coriander and lime, chicken karaage with ponzu mayo and sesame seed, pork rib with mandarin orange salsa, and charred corn “ribs” with maple miso butter and togarashi **\$28**

Main

- Baked Barramundi – beetroot quinoa and rocket salad, congo potato and beetroot glaze (gf) **\$24**
- Five Spiced Confit Duck – Served with jasmine rice and Asian salad with lemongrass, onion, tomato, coriander and beansprouts **\$26**
- Turmeric Grilled Tiger Prawn – with coconut garlic cream, broccolini, chilli, coriander, lime and side of jasmine rice (gf) **\$30**
- Grilled Pork Cutlet – caramelized apple, sauté potato, broccolini and seeded mustard cream (gf) **\$32**
- Charred Lamb Rump – with pumpkin puree, heirloom carrot, herb soil and spiced tomato relish **\$32**
- 250gm Rib Eye – chorizo kipfler potato, balsamic onion, rocket tomato salad, red wine jus (gf) **\$34**

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