

SET MENU

TO START

GARLIC BREAD TO SHARE (V)

ENTREE

OYSTERS NATURAL (4PCS) (GF, DF) (A)

Fresh and natural accompanied with lemon wedges

BURRATA BRUSCHETTA

With confit garlic, prosciutto, basil pesto, cherry tomatoes and balsamic glaze on toasted Turkish bread

SMOKY BACON & CHEESE ARANCINI (3PCS)

With smoked bacon and melted cheese, served on rich parmesan mornay, and chorizo pangrattato

SWEET POTATO CROQUETTES (4PCS) (GF, V, VGO)

Served with whipped feta, spiced maple and toasted pistachios

SALT & PEPPER SQUID (GF, DF) (I)

Lightly fried squid with miso mayonnaise, pickled cucumber, toasted sesame and coriander

MAINS

CHICKEN CORDON BLEU

Crumbed chicken breast stuffed with ham and Swiss cheese, served with mashed potatoes, with seasonal vegetables, and mustard cream sauce

BEER BATTERED MARKET FISH (M)

Served with fresh garden salad, chips, house-made tartare sauce & fresh lemon

180-GRAM WAGYU BEEF BURGER (GFO, VO)

With bacon, BBQ sauce, lettuce, tomato, pickle, melted red cheddar on a toasted brioche bun, served with a side of chips

AUSTRALIAN BARRAMUNDI (GF) (A)

Served with mashed potato, seasonal vegetables, and lemon butter sauce

KOREAN CHICKEN TACO (2pcs) (VO)

Crispy chicken tossed in a Gochujang glaze, mixed lettuce, pickled cucumber, Kewpie mayo, crispy fried shallots

CARAMELISED SHIRO MISO TOFU (GF, VGN)

Served with steamed rice, sesame broccolini, chilli threads and micro herbs

ROASTED SWEET POTATO & PUY LENTIL SALAD (V, GF, VGO)

Roasted sweet potato, puy lentils, baby spinach, pickled red onion, Danish feta, smoked almonds, fresh herbs and maple mustard vinaigrette



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free, (VGN) Vegan

*GFO = Gluten Free Option Available

*VGO = Vegan Option Available

15% surcharge applies on Public Holidays Menu Items may contain traces of nuts.