

Chef, Brendan Pratt

small plates...

oysters natural / kilpatrick	4 /4.50
salted rosemary & black pepper popcorn	5
marinated olives , chilli & garlic	5
wood fired Turkish bread , hummus & dukka (v)	14
bucket of chips , chicken salt & ailoi (df)	10
sweet potato tots, miso mayo (v,gf,df)	12
crisp fried calamari ; seaweed salt & chilli	18
charred fremantle octopus , nuoc cham & green chilli mayo	22
12hr smoked brisket slider , American cheddar & butter pickles why not try 3 sliders for \$24	9

something light...

slow cooked miso salmon salad , wild rice, salted kale & cucumber (gf)	18
chicken breast salad , Szechuan pepper dressing, enoki mushroom & chinese cabbage (gf)	18
roasted Japanese pumpkin salad , quinoa, cracked wheat, almonds & goats cheese (v)	16
garden salad , tomato, baby cos, cucumber & sherry vinaigrette (v,gf,df)	14
baby cos salad, shaved parmesan, croutons & bacon crumbs	14

wood fired pizza...

soft dried tomato; torn buffalo mozzarella & basil (v)	22
wild mushroom, parmesan, rosemary & garlic (olive oil base) (v)	22
chorizo, olive, artichoke & fresh chilli	24
spiced ground lamb, fetta, almond, saffron & mint (gf option available for \$5)	24

larger plates...

cheese burger , soft bun, American cheddar, butter pickles & chips	20
"fillet O fish" burger , fresh reef fish, tartare, baby cos & chips	21
panfried gnocchi , pumpkin, za'atar, swiss chard & goats cheese (v)	24
fish & chips , market fish, beer batter, beer pickled onion & tartare	28
1kg fresh chilli mussels & crusty sour dough	34
panfried barramundi , smoked eggplant, fennel & sumac (gf)	36
300g teriyaki flank steak , smoked baby king mushroom, jasmine rice (df)	38
Indonesian woodfired ½ chicken , lemongrass, coriander & sesame shallot	39

let us feed you... \$55 per person/ w dessert \$60

Please note, must be chosen by all guests at the table

Please note there is a 15% surcharge applicable on all Public Holidays and 1% on all credit cards