



Gluten free

Small Plates

Lime & pineapple marinated scallops- (GF, DF) lime & pineapple juice marinated, crushed minted green pea, sweet corn sauce, sweet red chili dressing	\$32	Sea salt citrus zest cured gravlax (GF) - thinly sliced rosettes, dilled cream cheese, baby capers, avocado cream, micro herbs	\$36	kaffir lime leaves marinated prawn (GF, DF) served warm, peanut & asian herb pesto, forbidden black rice salad, edamame, carotte, mango dressing, chili oil	\$36
Flash fried calamari fingers (GF, DF) - lightly battered calamari strips, roasted garlic aioli, chili infused sea salt	\$26	Charred eggplant involtini (V,Ve, GF, DF) fire roasted capsicum & zucchini, sun dried tomato and cashew cream, evo drizzle, micro herbs	\$24	Mixed olives - (V, VG, GF,DF) kalamata, green olives, infused with Mediterranean herbs, tuscan oil	\$9.5
Golden fried haloumi - (V, GF) watermelon, mixed chili oil salsa, mint leave	\$26	Barramundi & two rice fish cakes - (GF, DF) koshihikari and black rice, shallots, furikake, marinated seaweed salad	\$26		

Salads

Roasted sweet potato & blue letil salad V, GF (VG, DF without ricotta) - baked sweet potato, blue lentils, mesclune lettuce, red onion, ricotta cheese, canadian maple & apple dressing, pecan nuts	\$24	Star anis spiced chicken breast salad (GF, DF) shredded mixed cabbage, caramelized red chili dressing	\$26
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Large Plates

Mexican chipotle chicken skewers (GF, DF) marinated, oregano, garlic, lime juice, EVO, green rice, smoky tomato & chipotle adobo, honey sauce	\$28	Tasmanian Atlantic salmon medallions(GF, DF) dilled mustard marinade, baby peas, corn kernels, green shallot puree dressing	\$42	Baked barramundi fillet (200g) (GF, DF) hemp & sumac dukkha, creamy mash, fragrant eggplant curry sauce	\$46
Carrot & leek arancini (V,VG,GF, DF) caraway infused carrots, sauteed leeks arancini, spinach leave gravy, mustard seeds, fenugreek,chili, yellow split peas	\$26	Thai yellow curry chicken breast (GF, DF) sliced yellow curry sauce, chili, coconut cream, bean sprouts, lime leaves, jasmine rice	\$30	Grilled Lamb leg skewers (GF,DF) rosemary marinated, cherry tomato, baby capers, red onion, black olive caponata, jus lie, EVO	\$30
Baked quinoa & black bean cakes (V, VG, GF, DF) mung beans, purple skin sweet potato, rainbow chard, sweet corn, onion, garlic, herbs, edamame & kale dip	\$26	Fried marinated tofu- (V, VG, GF, DF) chili paste marinated, curried cauliflower, red lentil, coconut milk, bolognese, vegan tahini cream, spice roasted chickpeas	\$26 \$24	Grain fed beef rump steak (GF,DF) seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce	\$40

Steamed green beans (V, VG, GF, DF) tossed in chili, soy, sesame		\$15	Sides	Steamed jasmin rice (V, VG, GF, DF)		\$5.5
Creamy desiree potato mash (V, GF)	\$5.5	Crushed chat potatoes (V, VG, GF, DF)		\$15	Shoestring Fries (V, VG, GF, DF) fresh herbs, mexican chili mayo	\$9.5
				new york style, fresh herbs, seasoned salt		

V - Vegetarian VE - Vegan GF - Gluten Free DF - Dairy Free