



à la carte

nibbles

Crusty sourdough (V, VG, DF)
extra virgin olive oil, spiced
balsamic reduction

\$9

Herbed garlic bread (V)
lightly grilled, fresh herb

\$9

Mixed olives (V, VG, GF, DF)
kalamata, green olives, infused
with mediterranean herbs,
tuscan oil

\$9.5

cold grazing

**Lime & pineapple marinated
scallop (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

Peking duck (DF)
rice flour pancakes, hoi sin
sauce, traditional garnish

\$36

**Star anis spiced chicken breast
salad (GF, DF)**
shredded mixed cabbage,
caramelized red chili dressing

\$26

**Charred eggplant involtini (V,
Ve, GF, DF)**
fire roasted capsicum &
zucchini, sun dried tomato and
cashew cream, evo drizzle,
micro herbs

\$24

**Roasted sweet potato & blue
lentil salad (V, GF)**
baked sweet potato, australian
blue lentils, mesclun lettuce,
red onion, ricotta cheese,
canadian maple & apple
dressing, pecan nuts (Vegan
without ricotta cheese)

\$24

hot grazing

**Flash fried calamari fingers
(GF, DF)**
lightly battered calamari strips,
roasted garlic aioli, chili infused
sea salt

\$26

Baked Atlantic salmon (GF, DF)
thai green curry marinade,
coconut rice timbale, mango &
chili dressing, shallots,
coriander, toasted coconut

\$42

**Kaffir lime leaves marinated
prawn (GF, DF) served warm,**
peanut & asian herb pesto,
forbidden black rice salad,
edamame, carotte, mango
dressing, chili oil

\$36

**Grilled Lamb leg skewers
(GF, DF)**
rosemary marinated, cherry
tomato, baby capers, red
onion, black olive caponata, jus
lie, EVO

\$30

Golden fried haloumi (V, GF)
watermelon, mixed chili oil
salsa, mint leave

\$24

**Mexican chipotle chicken
skewers (GF, DF)**
marinated, oregano, garlic, lime
juice, EVO, green rice, smoky
tomato & chipotle adobo, honey
sauce

\$28

**Thai yellow curry chicken
breast (GF, DF)**
sliced chicken breast, yellow
curry sauce, chili, coconut
cream, bean sprouts, lime
leaves, jasmine rice

\$30

**Fried marinated tofu (V, VG, GF,
DF)**
chili paste marinated, curried
cauliflower, red lentil, coconut
milk, bolognese, vegan tahini
cream, spice roasted chickpeas

\$26

**Carrot & leek arancini (V, VG,
GF, DF)**
caraway infused carrots,
sauteed leeks arancini, spinach
leave gravy, mustard seeds,
fenugreek, chili, yellow split
peas

\$24



à la carte

hot grazing

Baked quinoa & black bean cakes (V, VG, GF, DF)

\$26

mung beans, purple skin sweet potato, rainbow chard, sweet corn, onion, garlic, herbs, edamame & kale dip

Grain fed beef rump steak (GF)

\$40

seared, sliced, herb marinated, buttery desiree potatoes mash, oregano, onion, garlic cream sauce

sides

Steamed green beans (V, VG, GF, DF)

\$15

tossed in fresh lemon, lime, ginger, red onion & walnuts

Crushed chat potatoes (V, VG, GF, DF)

\$15

new york style, fresh herbs, seasoned salt

Shoestring Fries V, VG, GF, DF

\$9.5

fresh herbs, mexican chili mayo

Creamy desiree potato mash V, GF

\$9.5

Steamed jasmine rice (V, VG, GF, DF)

\$5.5