

**G' DAY**

Peach bellini w/prosecco, fresh peach puree	8.5
Uluru negroni aussie gin, aussie vermouth & aussie bitters	12
smoked almonds	4.95
sicilian olives	4.95

**SMALL PLATES**

Miso aubergine w/ wood fired aubergine soaked in miso	6.95
Roast cauliflower w/ cashew satay, pickles, crispy shallots	12.5
Lamb sharwama flatbread w/ wood roasted lamb, tzatziki & coriander	13.5
Bao w/ miso aubergine, pickled vegetables & sticky red Sauce	13.5
or barramundi & Asian slaw	15.5

**BOWLS**

Laska lemak w/ Creamy coconut broth, rice noodles, bok choy, tofu & cacklebean egg	16.5
<b>add/</b> prawns	18.95
Lobster linguine hand made linguini w/ a buttery lobster bisque	29.5
Chopped salad w/ edamame, zucchini, cabbage, tomatoes, crunchy chickpeas, heirloom beetroot, corn and citrus sesame dressing	16.5
<b>add/</b> avocado	3
grilled halloumi	3.5
crispy miso tofu	3.5
grilled chicken breast	4.5
green tea hot smoked salmon	4.5

**PLATES**

Kiwi burger w/ chuck beef patty, beetroot & egg	17.5
Duck breast w/ Asian style pomegranate sauce & hand cut slaw	22.5
Zucchini salad w/ lemon, chilli & candied walnuts	18.5
Miso cod w/ mouli, chilli and bok choy & spiced carrot puree	23.5
Chicken parmigiana w/ roasted pepper & tomato sauce	20

**ROBATA GRILL**

Surf and turf w/ 45 day aged sirloin, poached lobster tail & asian style salsa verde	35
Whisky & maple cured pork tomahawk 400g w/ plum & apple chutney	24.5
Black angus fillet 200g	31
SAUCES: béarnaise or green peppercorn	

**PIZZA**

Margherita w/ fresh basil	13.5
Pepperoni & nduja w/ mozzarella, milano salami, fresh chili, honey & tomato	16.5
Aussie w/ mozzarella, ham, caramelized pineapple, egg & tomato	16.9
Walnut Pesto Pizza w/ fior di late, roasted cherry tomatoes & burrata	16.95
Add mortadella	19.95

**SIDES**

French fries w/ aioli	5
Duck fat chips w/chicken salt	6.5
Autumn side salad w/ leaves, dill, coriander, & french dijon dressing	6.5