



STARTERS		POWER SALAD wild rice, quinoa, cauliflower, cranberries, pine nuts, orange, goats cheese
VEGETARIAN RICE PAPER ROLLS lime chilli dressing	12	PUMPKIN coconut, witlof, pepitas, orange, ginger
FRIED BONELESS CHICKEN THIGHS green chilli sauce	16	Add grilled chicken to your salad +4
SOFT SHELL CRAB ROLL mayonnaise, spice salt	13	SEAFOOD
DUCK LIVER PATE garlic toast, cornichons	18	PAN SEARED BARRAMUNDI charred cauliflower puree, fennel and orange salad
CURED MEATS peppered figs, charred breads	24	BEER BATTERED FISH AND CHIPS tartare sauce
GRILLED KING PRAWNS chilli, garlic, charred breads	24	SQUID SALAD Salt and pepper squid, rocket, pine nuts, cucumber, tomato, lemon
MUSSEL POT chilli, tomato, basil	22	POKE BOWL
HOUSE DIPS olives and charred breads	19	brown rice, salmon, avocado, wild rice and quinoa, spring onion, soy

SALADS

**CLASSIC CAESAR** 

gem lettuce, poached egg, bacon,

croutons, parmesan, anchovy

# BURGERS

21

21

21

32

28

28

20

All served with chips

BEEF 22 wagyu patty, cheese, tomato, mustard, pickles

CHICKEN 22 crispy fried thigh, cheese, pickles, jalapeno, slaw

**BLACK BEAN** 22 bbq sauce, tasty cheese, tomato, guacamole, cos

# MEAT

PETIT PARMIGIANA		
with ham, chips, salad		
PARMIGIANA	30	
with ham, chips, salad		
PORK CUTLET	33	
sweet burnt apple, fennel and rocket salad		
CONFIT DUCK LEG	29	
coconut rice, bok choy, charred pineapple		
250G PORTERHOUSE	32	
300G SCOTCH FILLET	45	
Steaks are served with chips, salad and either		

red wine, pepper or garlic butter sauce

### SHARING

MASTER STOCK BRAISED PORK HOCK 69 garlic caramel and pancakes (30 mins) **SEAFOOD PLATTER** 120 mud crab, scallops, oysters, prawns, cured salmon, bugs, squid, mussels and hot chips

## SIDES

FRIES paprika chicken salt	9.5
TRUFFLE FRIES parmesan and truffle	14
WEDGES chilli aioli	13
SEASONAL GREENS Ginger, chilli	12
GARDEN SALAD cucumber, tomato, radish, carrot, red onion, celery	10
DESSERTS	
ICE-CREAM SUNDAE	13

13

**SMASHED LEMON TART**