

DINNER FROM 5.30PM

SMALLS

Garlic Bread sea salt focaccia	\$9
Arancini of the Day tomato chutney, shaved parmesan	\$13
Fragrant Stirfried Squid GF, DF bok choy, crispy pepitas	\$14
Sticky Mango Shark Bay Tiger Prawns lime, garlic chips, chilli, honey labneh	\$18
Freshly Shucked Australian Oysters GF DF natural Kilpatrick (each)	\$4
Buttermilk Fried Chicken spicy Sriracha aioli, scallions	\$16
Drunk Salmon 'Beerfarm' IPA beer cured salmon, wakame seaweed salad, orange, wasabi emulsion	\$17
Braised Pork Belly Adobo GF, DF spring onion, puffed wild rice	\$14
Poke Bowl VGO brown rice, wakame seaweed, charred corn salsa edamame beans, julienned carrots, Sriracha mayo with your choice of raw salmon, avo or BBQ jackfruit	\$19

FIGGIN' SALADS

Moroccan Spiced Chickpea VGO GF curried baba ganoush, Mediterranean vegetables, rocket add halloumi	\$25 \$27
Thai Beef DF GFO crispy noodles, bean shoots, Asian slaw, fresh coriander, chilli, crushed peanuts	\$28
Spiced Cauliflower VG GF spiced cauliflower, beetroot hummus, pickled onions, crushed hazelnuts, grapes	\$24

WILD FAVS (all served with fries)

Kimchi Chicken Burger fried buttermilk chicken, slaw, kimchi mayo	\$26
Beer Marinated Eggplant Burger VG, DF miso fried carrots, buttercrunch lettuce, lemongrass 'mayo', Asian dressing	\$25
Fish & Chips GFO tartare, lemon	\$26
Gourmet Angus Steak Sandwich Loafers Artisan® lye bun, rocket, house-made beetroot hummus, mustard aioli	\$26

MAINS

Vegan Spaghetti and 'Meatballs' VG, DF 'meat' balls, spaghetti, napolitana sauce cheese, fresh basil	\$30
Vegetable Gnocchi VG, GF, DF, NUT FREE OPTION sautéed gnocchi tossed with roasted peppers, zucchini, pumpkin, tomato, mushrooms, spinach, walnuts, lemon dressing	\$29
Squid Ink Linguine DF, NUT FREE OPTION chilli prawn, crab, confit tomatoes, macadamia nuts, preserved lemon, rocket	\$36
Charred Whole Avocado VG GF buckwheat salsa, beetroot infused hummus, cashew crema, puffed wild rice	\$24
Pitch Black Angus Beef Fillet GF 200g chargrilled fillet, chat potatoes, asparagus, chimichurri, jus	\$44
Yakitore DF Japanese inspired marinated chicken skewer, dirty rice, coriander, sticky green vegetables, sesame	\$28
Fish of the Day GF DF chilli roasted sweet potato, courgette, pear, sesame, hazelnuts, burnt lemon	\$MP
Whole Namjim Char Grilled Chicken serves 2 crispy chat potatoes, corn salsa, slaw, smashed avo buttercrunch lettuce, fresh coriander, beetroot hummus, Sriracha mayo, chimichurri, served with soft tacos	\$56

SIDES

Fries GFO VGO garlic aioli	\$9
Garden Salad VG GF mesculin, red onion, tomato, lemon dressing	\$7
Seasonal Greens VG GF served with love	\$9

DESSERT

Chocolate & Hazelnut Cigar roasted cherries, hazelnut ice cream	\$18
Housemade Sticky Fig Pudding whiskey sauce, vanilla bean ice cream	\$16
Affogato GF w your choice of Frangelico, Bailey's or Kahlua	\$14
Cheeseboard choice of 2 local cheeses (brie, blue or cheddar), fig jam, pickled grapes, seasonal fruits, lavosh	\$18

see cake cabinet for more dessert options!

VG - VEGAN | VGO - VEGAN OPTION | V - VEGETARIAN | VO - VEGETARIAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | DFO - DAIRY FREE OPTION

please mention your requirements to your waitperson