



**- SMALLER -**

Immerse baked bread with chef's choice of dip, olives, parmesan oil and Murray River salt flakes (V)  
**\$17**

Vermicelli noodle salad with Thai dressing, wombok, capsicum, cucumber, fresh herbs, shallots  
**Tofu (Vegan & GF) \$16**  
**Prawns (GF & DF) \$21**

Braised BBQ pork belly, sweet and sour sauce, salted peanuts with Asian herb and cucumber salad (GF, DF)  
**\$19**

Chorizo and Manchego croquette, chickpea, corn, roast pepper salad and smoked paprika aioli  
**\$18**

Sesame and nori dusted squid, soba noodles, edamame, radish, cucumber, coriander, miso dressing and renkon (DF, V)  
**\$21**

Pork and Pistachio terrine with duck and cherry pâté, radish, cherry tomato, cornichon, pear and fig relish and lavosh (DF)  
**\$ 22**

**- LARGER -**

Thai Chicken Burger, pickled slaw, Asian herbs in charcoal brioche with Beer battered fries and sriracha aioli (D/F)  
**\$31**

Braised lamb shoulder, preserved lemon, turmeric spiced gnocchi with cherry tomato, baby cucumber and minted yoghurt  
**\$22/\$38**

Barramundi fillet, Lyonnaise potato, swede, heirloom vegetables, mustard and caper cream sauce (G/F)  
**\$41**

Prosciutto and sage wrapped chicken breast, truffle mashed potato, mushroom and port fricassée, broccolini and parmesan  
**\$38**

Fennel spiced roast Pork belly, potato puree, caramelised apple with braised cabbage, raisins and red wine jus  
**\$39**

Sirloin, thyme potato fondant, fried shallot and vermouth purée, buttered green beans, red wine jus (G/F, D/F)  
**\$44**

**- SIDES \$9 -**

Rosemary and garlic roasted potatoes (G/F, D/F, V)

Roquette, cucumber, tomato, onion, avocado, feta, pomegranate and balsamic (G/F, V)

**- DESSERTS \$16 -**

Lemon meringue tart, cardamom yoghurt and yuzu syrup

Raspberry and Chocolate bombe Alaska with lychee, cream, glass shards

Chai and almond panna cotta with vanilla tuille, coconut sorbet

Chocolate fondant, Cointreau anglaise, white chocolate mousse, macaron