



**- SMALLER -**

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

Lemon and chilli squid, Papaya and Vermicelli noodle salad with Thai dressing, wombok, capsicum, cucumber, fresh herbs, shallots  
**\$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**

Kuro Prawns, soba noodles, edamame, radish, cucumber, coriander, roast sesame dressing and renkon (DF, V\*)  
**\$21**

Confit duck arancini, with celeriac puree, pear and fig relish, parmesan, pickled vegetable salad, pomegranate  
**\$21**

**- LARGER -**

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

Turmeric spiced gnocchi with braised lamb shoulder, preserved lemon, cherry tomato, baby cucumber and fetta cheese  
**\$22/\$38**

Barramundi fillet, Lyonnaise potato, swede, baby 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, onion and shallot jam, pea purée, buttered greens, 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, passionfruit sorbet, blood orange puree, and yuzu syrup

Blueberry cheesecake with lychee, cream and glass shards

Chai and almond panna cotta with vanilla tuille, coconut & mango sorbet, and pistachio crumble

Chocolate fondant, coffee and white chocolate mousse, and salted caramel macaron (G/F)