

Menu

available from 12pm daily | 15% surcharge applies on public holidays

TAPAS & SHARE PLATES

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| Corn Ribs w Mexican cheese, sour cream & coriander, toasted coconut & Aleppo pepper (4) (gf, vgo) | \$14 |
| Four Cheese Mac 'n' Cheese Balls w bacon jam (3) | \$15 |
| Chicken Skewers w house-made peanut sauce (3) (gf) | \$16 |
| Carnitas Pork Taco w pineapple, tomatillo salsa (3) (gf) | \$16 |
| Szechuan Calamari w Togarashi kewpie (gfo) | \$16 |
| Chicken San Choy Bau (3) (gf) | \$16 |
| Fried Haloumi w spicy tomato sauce (8) (v) | \$16 |
| Warm Mount Zero Olives w toasted Turkish (vg) | \$16 |
| Charcuterie Board w pistachio mortadella, salami, brie, pickled fig, dip & lavosh | \$36 |
| Fries potato or sweet potato (gfo) | \$15 |

SALADS

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| Charred Lemongrass Chicken w pickled veg, chilli & ginger (gf) | \$22 |
| Grilled Peach, Prosciutto & Burrata w white balsamic, crouton & walnut (vgo,gfo) | \$24 |
| House Caesar w bacon, croutons, soft-boiled egg, house-made Caesar dressing | \$22 |
| add chicken | \$6 |

LUNCH

all served with fries | available until 4pm

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|--|------|
| Traditional Banh Mi w Char Siu Pork, pickled veg, paté, chilli jam & coriander | \$14 |
| Mortadella, Pesto & Brie Panini | \$14 |
| Karaage Chicken Wrap w house-made Asian BBQ, kewpie & pickled veg | \$14 |
| Italian Lamb, Ricotta & Parmesan Meatball Sub | \$16 |

THE MAIN EVENT

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| Pumpkin Gnocchi w aromatic pangrattato (v, vgo) | \$28 |
| Jackfruit Rendang Curry w coconut rice & flatbread (vg) | \$28 |
| Chicken & Wild Mushroom Linguini | \$32 |
| Fragrant Mussels in chilli, lemongrass, ginger & chilli jam (gf) | \$32 |
| Mushroom & Brie Chicken Breast w duck fat kipfler potatoes, pea purée, ricotta & star anise jus (gf) | \$34 |
| Fruits of the Sea - seafood linguini marinara | \$36 |
| Whole Fried Fish w sticky Asian sauce, pickled veg & lettuce cups (gfo) | \$42 |
| Wagyu Rump Cap 300g | \$49 |
| w yakiniku sauce, charred apple puree, spring onion, radish & shitake mushroom (gf) | |

STONE BAKED PIZZA

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|---|------|
| Margherita tomato base w Fior Di Latte cheese & basil (v) | \$22 |
| Pumpkin & Prosciutto w onion & roquette | \$26 |
| Capricciosa tomato base w mushroom, olives, Fior Di Latte cheese & prosciutto | \$26 |
| Chilli Prawn tomato base w chilli, Fior Di Latte cheese & roquette | \$29 |
| gluten free (gf) base | \$3 |

KIDS

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|--------------------------------|------|
| Spaghetti & Meatballs | \$14 |
| Chicken Nuggets (5) & fries | \$14 |
| Mini Cheeseburgers (2) & fries | \$14 |

gluten free (gf) | gluten free option (gfo) vegetarian (v) | vegan (vg) | vegan optional (vgo)

GOURMET BURGERS

all served with fries & aioli

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|---|------|
| Wagyu Cheeseburger | \$22 |
| w house-made burger sauce, pickle & onion | |
| Karaage Chicken Burger | \$24 |
| w kewpie, house-made Asian BBQ sauce & pickled veg on bao bun | |
| Pulled Pork Burger | \$24 |
| w pineapple, cheese, slaw & crackle | |
| Haloumi & Portobello Mushroom Burger | \$24 |
| w lettuce, tomato, onion & aioli | |
| add cheese gluten free (gf) bun | \$3 |
| add bacon bacon jam | \$4 |
| add burger pattie | \$5 |

DESSERTS

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|--|------|
| Pandan Panna Cotta w puffed rice & kaffir, lemongrass & coconut sauce (gf, vg) | \$12 |
| Peanut Butter & Jelly Cheesecake | \$12 |
| Dark Chocolate Tart w Chantilly cream | \$14 |

FEAST WITH FRIENDS

The perfect shared dining experience - enjoy our Chef's selection of three tapas plates, three mains, one pizza, one salad and fries to share!

minimum 4 people | per person \$55