

Shared Plates & Sides from 4.00 PM

MARINATED OLIVES, GUINDILLAS, CORNICHONS 8.00 GF / DF / VG

CAULIFLOWER POPCORN 10.0 / V w/ chipotle aioli .

SALT & PEPPER CALAMARI 16.0 / GF / DF w/ apple slaw, wasabi aioli & lemon.

SMOKED CHICKEN TOSTADA'S 16.0 / GF w/ feta, charred corn, pickled chilli, coriander & salsa roja.

HOUSE MADE PRAWN GYOZA (X5) 18.0 DF Ponzu dipping sauce, peanut, sprout & herb salad.

STEAMED BAO BUNS (X3) 17.0 / DF / VG AVAILABLE w/ smoked pulled pork or pulled jack fruit, pickled vegetables, coriander, radish & cucumber nam Jim.

SLOW COOKED ROAST PORK RIBS 18.0 / GF / DF w/ house barbecue sauce, sprouts, chilli, radish, Thai basil.

CRUNCHY CABBAGE PAKORA 17.0 / GF / DF / V w/ coconut & peanut Masala sauce, pineapple chutney & coriander.

CUCUMBER SALAD 15.0 / GF / DF w/ avocado, pickled watermelon, crispy chickpeas, feta, dill, mint, white balsamic dressing.

We are happy to adapt meals for vegetarians/vegans/dietary requirements.

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN DF - DAIRY FREE

Dinner Menu

ROAST POTATOES 14.0 / GF, / V

w/ pickled red onions, fried capers, chimichurri, chipotle aioli.

CHARRED GREEN BEANS & BROCCOLI 15.0 / GF /DF / VG w/ miso, garlic, chilli & coriander.

HOT CHIPS 7.0 / GF / DF / V SWEET POTATO CHIPS 9 / GF / DF / V

Mains from 5.30 PM

TWICE COOKED BEEF BRISKET 29.0 / GF, / DF

w/ soy caramel glaze, pickled sprout, snow pea, radish & rice noodle salad, herbs, fried onion & Sichuan chilli oil

BEETROOT FALAFEL & BROWN RICE SALAD 26.0 / V / GF w/ currants, toasted cashew nuts, pickled chilli, carrot, zucchini, fresh herbs, & herb labne.

MISO RAMEN NOODLES 27.0 / DF / VG AVAILABLE

w/ greens, pickled cabbage, soft boiled egg, sprouts &
slow cooked pork belly or
Broccoli & tofu for vegan option.

FRIED CHICKEN LAKSA 28.0 / DF / GF

w/ rice noodles, greens, radish, coriander, pickled carrot, snow peas, fried onions & Sichuan chilli oil.

STIR FRY PRAWNS W NOODLES 27 / DF

Australian tiger prawns, shiitake mushrooms, snow peas, shallots, fried onion, chilli jam.

SMOKED PULLED PORK NACHOS 26.0 / GF

w/ roasted pineapple, corn chips, green tomatillo salsa, cheddar, charred corn, cucumber, avocado, sour cream, coriander & pickled red onion.

KARAAGE CHICKEN BURGER 19 / GF AVAILABLE

w/ avocado, slaw, pickles, wasabi mayo, pickled ginger on seeded bun with sweet potato chips

FISH TACOS 23 / GF, / DF

Grilled barramundi, avocado, cherry tomato, ruby grapefruit, slaw, coriander, shallots, pickled red onion, jalapeño chilli sauce.

Desserts

RASPBERRY PANACOTTA 10.0 / GF

w/ White chocolate crumb & frosted almonds

WARM CHOCOLATE WHISKEY CAKE \$10 / V

Orange, lemon & lime zest mascarpone & strawberry's.

BANNOFFEE SPRING ROLLS 13.0

Filled with banana, dark chocolate and Macademias with Macademia Ice cream

Thirsty Thursday Special

\$15.0 MENU \$12.0 MARGARITAS \$ 6.0 SHOONERS \$16.0 JUGS

Happy Hour 4-6 PM

\$12.0 MARGARITAS \$ 9.0 APEROL SPRITZ \$ 6.0 SHOONERS & HOUSE WINE

Check our Blackboard for Weekly Specials