



Our menu is designed to take you around the world - best experienced when you try more than just one dish.
Please ask our friendly staff for recommendations.

Plates

- wood-fired chilli salted calamari | roasted garlic aioli | chilli jam df/gf 19
- wood-fired king prawns (skewered) | garlic & paprika chips df/gf 25
- chargrilled chicken satay 🍴 | sambal olek | sticky rice df/gf 19
- Xiao long bao (steamed vegetable dumpling) | ginger vinegar sauce df/v/vf 17
- bao bun | soft shell crab | sriracha mayonnaise | Asian slaw df 23
- barbecued vine wrapped sardines | parsley | garlic | feta | lemon gf 19
- churrasco dry aged rump cap (sliced) | garlic herb rub | smokey tomato pepper salsa | creamy aji verde sauce 29
- pumpkin caprese salad | smoked mozzarella | cherry tomatoes | basil | balsamic v/* 18
- red beets | garlic & red vinegar marinated | spinach | feta | pine nut salad v/* 17
- Israeli spiced lamb | hummus | flatbread | pomegranate salsa df 25
- Korean sticky chicken 🍴🍴 (wood-fired) | kimchi | garlic & chilli fried noodles df 25
- seared salmon | seared scallop | corn puree | herb crumb | salmon pearls df 28
- saffron fried cauliflower | beetroot hummus | red rice pilaf | eggplant puree | pomegranate salsa gf/df/v/vf 23
- Tajima wagyu tenderloin +7 (med. rare) (sliced) | duck pate | wild mushroom compote | herb crumbs | pastry disc | lemon & thyme jus 34
- salt n pepper tofu | sriracha mayonnaise | som tom pak df/gf/v/* 18
- pad thai 🍴 | prawn | chicken | noodles | sprout | tofu | peanut df/gf 26
- lamb shank pie | thyme jus | pea puree df 22
- pappardelle | chorizo | white anchovies | green olive | garlic | semi-dried tomato | evo | pecorino 26
- laksa 🍴🍴 | noodles | puffed bean curd | broccolini | bok choy | sprouts | carrot | peppers | fried onion | chilli | cashew nuts df/gf/v/vf 23
- Moroccan braised beef short rib | garlic mash | fig jam gf 27
- peking duck | pancake | hoisin sauce | cucumber | shallots | carrot df 22

Ends

- blackberry chocolate mousse | chocolate fudge tart | chocolate fudge ice cream | mascarpone cream 14
- coconut tapioca pudding | raspberry sorbet | almond meringue drops | apple curd gf/df/v/* 14
- coffee glaze | espresso | pistachio filo wafer 14
- churros | dulce de leche | mango puree 14
- filo cigar of poached pear & brie | rosemary & courgette seven seeded shard | raw honey 16
- peach melba crumble | raspberries | pavlova ice cream 16

Breads

- organic sourdough cob | balsamic & olive oil | cultured butter v/* 11
- caramelized garlic bread | garlic butter v 9

Sides

- fat chips | roasted garlic aioli df/gf/v/* 9
- house mixed leaves | lemon oil df/gf/v/vf 7
- farmhouse mash gf/v 7
- stir-fried broccolini | green beans | spicy seeds df/gf/v/vf 9
- bok choy | wild mushroom | garlic | oyster sauce df 9
- fried cauliflower | puffed black rice | feta crumb gf/v/* 9
- roasted chats | rosemary | sea salt | evo df/gf/v/vf 9

Boards

Butchers board 59

churrasco dry aged rump cap (sliced) | Korean sticky chicken | chicken satay | chorizo mince | grilled peppers & onions | smokey tomato pepper salsa | creamy aji verde sauce gf

Wood-fired seafood board 71

king prawn | swordfish | blue swimmer crab | calamari | bugs | garlic scallop in half shell | garlic herb crust oysters | smokey tomato pepper salsa | creamy aji verde sauce

df = dairy free | gf = gluten free | v = vegetarian | vf = vegan friendly | * = vegan upon request

Please note a 15% surcharge on Sunday's and public holidays.