

fourth.

SMALL

Smoky Bay Oysters Natural with finger lime/Ceviche (g)	
6 Oysters	\$21
12 Oysters	\$42
Coconut fried chicken	\$18
Pickled Jalapeno, Coriander Aioli (gf)	
Dumpling 6PC	\$20
Cauliflower, potato, spring-onion dumpling with spicy roasted pepper sauce fried onion, fried chilli(v)	
BBQ Carrot & Quinoa	\$18
BBQ Carrot Quinoa, whipped Tofu, Ginger & Miso emulsion. (v,vg,gf)	
Sweet potato & Falafel	\$22
Miso glazed sweet potato, Pumpkin seed, Falafel Pickled Sweet potato, Fermented chilli, Cashew cream, puffed rice (gf)	
SA calamari	\$26
BBQ SA calamari, Daikon, kimchi, cucumber salad Tomatillo & coriander salsa (gf)	

*PLEASE NOTIFY STAFF OF ANY ALLERGIES OR
SPECIAL DIETARY REQUIREMENTS

LARGE

Eggplant Halloumi.....	\$29
Slow roasted Eggplant, spicy Tomato sauce, Haloumi cheese, fresh herb salad, Pickled grapes and Pomegranate (v,vg,gf)	
Gnocchi.....	\$29
Choice of Ragu Beef shin or Mixed seasonal mushroom, Pecorino, Pine nuts & chilli oil	
Banana prawn+ Green papaya & peanut salad.....	\$32
BBQ SA Banana Prawns, Green papaya, Kohlrabi, Cucumber, fresh herbs, Ginger, soy, chilli & peanut dressing (gf)	
Free range half roast chicken.....	\$32
Charred Cabbage, Green mango, Spiced Almond Tamarind & palm sugar sauce (gf)	
Sword Fish Steak.....	\$35
Charred broccoli with Burnt tomato salsa (gf)	
28 Days Dry Aged Rib Eye on the bone OR Flank Steak.....	\$42
Kombu butter, Potato hash (gf)	

SIDES

Duck fat potato, chives.....	\$11
Egg plant chips, Sauce Romesco, pecorino.....	\$11
Charred broccolini, Bagna Cauda.....	\$11
Iceberg, Ginger & orange dressing.....	\$11

(V)Vegetarian (VG)Vegan (GF)Gluten Free