

fourth.

SMALL

Polenta Chips \$16
House made Polenta Chips Coated in a Roast Garlic and Rosemary Salt with a side of Cajun Aioli (V, GF)

Coconut Fried Chicken \$18
Pickled Jalapeno, Coriander Aioli (GFO)

King Fish Crudo (Ceviche) \$24
Finely sliced king fish, Korean gochujang, spiced citrus oils, pickled ginger, sesame seeds, spring onion, crispy shallots and picked chervil (GF)

Buffalo Cauliflower \$16
Fried Cauliflower Served with Blue Cheese Sauce (V, GFO)

Croquettes (4 Balls) \$16
Potato, Zucchini, Onion, Thyme, Garlic and Basil, served with a chilli Lime Aioli (V)

Sweet Potato & Falafel \$22
Miso Glazed Sweet Potato, Pumpkin Seed, Falafel, Fermented chilli, Cashew Cream, Puffed Rice (GF, VG)

Crispy Squid Salad \$24
Coconut fried Squid tossed in a Cucumber, Spanish Onion, Cilantro, Charred Pineapple and Red Chilli Salad with Sesame Seeds (GF)

(V)Vegetarian

(VG)Vegan

(VGO)Vegan Option

(GF)Gluten Free

(GFO)Gluten Free Option

**Please notify staff of any allergies or special dietary requirements*

LARGE

Roast Vegetable Quinoa Salad \$22
Quinoa, Roasted Sweet Potato, Pumpkin, Spanish Onion, Eggplant and Capsicum with Beetroot hummus and Crushed Pistachio nuts (GF, VG) + Grilled Chicken (\$4)

Vegetarian Gnocchi \$26
Garlic, Napolitana Sauce, Pumpkin, Baby Spinach, Spanish onion and Roasted Pine nuts (V) + Grilled Chicken (\$4)

Seafood Marinara Gnocchi \$30
Saffron infused Gnocchi with freshly Charred Prawns, White Wine Steamed Mussels, Squid with sliced Radish and Poor man's Parmesan

Chicken Breast \$30
Chicken Breast Stuffed and rolled with Baby Spinach, Fetta, Semi Dried Tomatoes wrapped with Finely Sliced Prosciutto in a breaded Crumb. Served on a sweet potato puree, pine nuts, Red Wine Jus and Rocket

Atlantic Salmon \$35
Sesame seed Crusted Atlantic Salmon rested on a Fennel Puree with Beetroot Relish, Charred Asparagus, Pickled Cucumber and Wakame Salad (GF)

12 Hour Lamb \$32
Chermoula coated Lamb Shoulder, Pickled Lebanese Cucumber, Sea Blight, Mint, Beetroot Labneh, Fondant Potatoes Pickled Radish, drizzled in Red wine Jus and Micro Herbs (GF)

Eye Fillet (Medium Rare) \$38
With kimchee compound Butter, Charred Leeks, Sautéed Asparagus, Sweet Potato Puree, Crispy Beetroot chips, Drizzled with Red Wine Jus and Micro Herbs (GF)

SIDES

Duck fat Potato, Chives \$14

Sautéed Greens (VG) \$11

Cous Cous and Tabouleh Salad (V) \$14