

fourth.

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SMALL

- Polenta Chips**\$16
House made Polenta Chips, Roast Garlic and Rosemary Salt served on Cajun Aioli (V, GF, VGO)
- King Fish Ceviche**\$24
Finely sliced king fish, Korean gochujang, spiced citrus oils, pickled ginger, sesame seeds, spring onion (GF)
- Char grilled octopus**\$24
Char grilled Octopus legs, Romesco sauce, Mojo Verde, lemon gremolata (GF)
- Satay Cauliflower**\$16
Oven roasted Heirloom Cauliflower Served with peanut satay Sauce (V, GF)
- Arancini (6 Balls)**\$18
Pumpkin, fetta & sage arancini, with preserved lemon aioli (V)
- Korean Fried Chicken**\$18
Crispy fried chicken, with sticky Korean sauce, toasted sesame seeds (GF)
- Sweet Potato & Falafel**\$22
Miso Glazed Sweet Potato, Falafel, Fermented chilli, cashew cream, Puffed Rice and Toasted Pepita (GF, VG)
- Crispy Squid**\$24
Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)

SIDES

- Bavarian Spiced Chat Potato's / House made Sweet Potato Chips ...\$16
Sauteed Seasonal Greens (VG)\$12
Garden Greek salad (V)\$14

(V)Vegetarian (VG)Vegan (VGO)Vegan Option (GF)Gluten Free (GFO)Gluten Free Option

LARGE

- Quinoa Salad** \$22
Quinoa, Sweet Potato, Pickled Beetroot, Feta, Hazelnut and honey mustard dressing (VGO) Add Chicken (\$6)
- Vegetarian Gnocchi** \$26
Pan Fried Gnocchi, Butternut pumpkin, kalamata olive, sundried tomato, Grana Padano and Roasted Pine nuts (V) + Grilled Chicken (\$6)
- Prawn and Asparagus Gnocchi** \$30
Pan Fried Crispy Gnocchi, with Prawns and Asparagus in Creamy Kale and Almond Pesto Sauce
- Moroccan Chicken** \$34
Moroccan Spiced Chicken served on Wild rice, Currants, Pomegranate, Preserved lemon and Chermoula (GF)
- Barramundi steak** \$35
Pan fried Barramundi, Charred Asparagus, Pumpkin Orange Puree, Candied Orange Glaze. (GF)
- 12 Hour Lamb** \$36
200gm 12 hour Braised Lamb, Carrot Kasundi Relish, House made Tzatziki served on a rocket Salad (GF)
- New York Strip Loin (Medium Rare)** \$38
250gm Porterhouse steak, Herb Butter, Sauteed Greens served with Red Wine Jus (GF)

Chefs "Feed Me" \$60 P/P
Let us feed you through our menu and seasonal specials
*Minimum 2 persons
*Must for groups of 8 or more
*Whole table only

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