

fourth.

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## SMALL

<b>Polenta Chips</b> .....	<b>\$16</b>
House made Polenta Chips, Roast Garlic and Rosemary Salt served on Cajun Aioli (V, GF, VGO)	
<b>Market Fish Tartare</b> .....	<b>\$24</b>
Served on Croutons, Wasabi Mayonnaise, Avocado, Wakame and Sesame Seeds (GFO)	
<b>Tempura Eggplant</b> .....	<b>\$24</b>
Served with a Bourbon and Maple Sauce and House Made Slaw (GF, VGO)	
<b>Satay Cauliflower</b> .....	<b>\$16</b>
Oven roasted Heirloom Cauliflower Served with Peanut Satay Sauce (V, GF)	
<b>Arancini (4 Balls)</b> .....	<b>\$16</b>
Pumpkin, Fetta & Sage Arancini, with Garlic Aioli and Sage Crisps (V)	
<b>Korean Fried Chicken</b> .....	<b>\$18</b>
Crispy fried Chicken, with Sticky Korean Sauce, Toasted Sesame (GF)	
<b>Sweet Potato &amp; Falafel</b> .....	<b>\$22</b>
Miso Glazed Sweet Potato, Falafel, Fermented chilli, cashew cream, Puffed Rice and Toasted Pepita (GF, VG)	
<b>Crispy Squid</b> .....	<b>\$24</b>
Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)	

## SIDES

Hand Cut Chips (VG) .....	\$16
Sauteed Seasonal Greens (VG) .....	\$12
Pear and Walnut salad (VG) .....	\$14

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

## LARGE

<b>Quinoa Salad</b> .....	<b>\$22</b>
Quinoa, Pumpkin, Pickled Beetroot, Falafel, Mixed Nuts and Sweet Mustard Dressing (VG) Add Chicken (\$6)	
<b>Risotto Fungi</b> .....	<b>\$26</b>
Wild Mushroom Risotto, Porcini Salt, Reggiano Parmigianino (V, VGO, GF) + Grilled Chicken (\$6)	
<b>Chilli Crab Pappardelle</b> .....	<b>\$30</b>
Blue Swimmer Crab, Fermented Chilli, Fresh Pappardelle Pasta, Cherry Tomato, Olive Oil	
<b>Moroccan Chicken</b> .....	<b>\$34</b>
Moroccan Spiced Chicken served on pilaf rice, Pomegranate, Preserved lemon and Chimichurri (GF)	
<b>Barramundi Fillet</b> .....	<b>\$35</b>
Pan fried Barramundi fillet, Charred Broccolini, House made Romesco (GF)	
<b>12 Hour Lamb</b> .....	<b>\$36</b>
12 hour Braised Lamb, Carrot Kasundi Relish, House made Tzatziki served on rocket (GF)	
<b>Beef Cheek</b> .....	<b>\$35</b>
Served with Pan fried potatoes, Bacon, Sour cream and Red Wine Jus (GF)	

<b>Chefs "Feed Me"</b> .....	<b>\$60 P/P</b>
<b>Chefs "Snack Me"</b> .....	<b>\$30 P/P</b>
Let us feed you through our menu and seasonal specials	
*Minimum 2 persons	
*Whole table only	

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