



## STARTERS & SIDES

---

### Fresh Fig & Burrata

w/ locally made burrata, figs, preserved zucchini, housemade pesto, pine nuts & charred sourdough

gfo | v

29

### Moreton Bay Bug Roll

on a toasted milk bun w/ seafood sauce & crispy lettuce

*add small fries 5.5*

14ea

### Peking Duck Pancake

w/ fresh spring onion, coriander & hoisin sauce

14ea

### Fried Baby Calamari

lightly battered w/ rocket & lemon

*add aioli 2 | small fries 5.5*

df

20

### Wild Rocket & Parmesan

w/ extra virgin olive oil, balsamic & parmesan

gf | dfo

14

### Fries

w/ garlic aioli

df

5.5 / 10

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays



## LUNCH

---

<b>Grilled Harissa Chicken Salad</b>	32
w/ barley, wild rice, corn, pepitas, pomegranate, red onion, baba ganoush, smoked almond, feta & fresh mixed herbs dfo	
<b>Miso Glazed Salmon</b>	35
w/ brown rice, grilled broccolini, edamame, avocado, lime & chilli dressing df   gf	
<b>250gram Angus Sirloin Steak</b>	40
w/ garden salad, fries, café de paris butter & red wine jus  <i>only served medium-rare</i> dfo   gfo	
<b>Confit Duck Leg Salad</b>	34
w/ butter beans, stone fruit, soft boiled egg, cherry tomatoes, salsa verde & hazelnut pangrattato df   gfo	
<b>Charred Baby Octopus</b>	34
w/ chorizo, fried potato, cherry tomatoes, olives, fennel & romesco sauce df   gf	
<b>Wagyu Beef Burger</b>	27
w/ fresh lettuce, tomato, red onion, melted American cheese, house pickles, tomato sauce, mustard & fries w/ aioli <i>add bacon 6</i> dfo   gfo	
<b>Signature Veggie Bowl</b>	27
w/ roasted sweet potato, cauliflower, quinoa tabbouleh, toasted seeds, plumped raisins & whipped garlic tahini <i>add chicken 6.5 / haloumi 6</i> df   gf   v	

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays



## LUNCH BEVERAGES

---

### COCKTAILS

Mimosa   Prosecco & orange juice	14
Margarita   Tequila, lime & cointreau (chilli optional)	19
Aperol Spritz   Prosecco, aperol, soda, orange	16
Pimms Cup   Pimms, seasonal fruit, ginger ale, lemonade	19
Blood Orange Fizz   Gin, bloody orange, lime, tonic	19
Bloody Mary   Vodka, tomato juice, lemon, tabasco, worcestershire, salt, pepper	19
Espresso Martini   Coffee, Kahlua, vodka, vanilla	19
Hunter Spritz   Mint, lime juice, st-germain, gin, prosecco	19

### MOCKTAILS

Lychee Mojito   Lychee, pineapple, apple & mint	11
Red Ruby   Watermelon, apple, strawberry & lemon	11
Endless Summer   Orange, pineapple, mango & vanilla	11
Virgin Bloody Mary   Lemon juice, tomato juice, worcestershire & tabasco	12

### COLD DRINKS

Lemon, Lime & Bitters	7.5
Housemade Strawberry & Guava Iced Tea	6.5
Sparkling Iced Tea: Lemon   Tropical   Peach   Mango	6.5
San Pellegrino: 500ml   1 Litre	6   8
Ginger Beer   Coke   Coke Zero   Sprite	6

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays



## WINE

---

### **SPARKLING & CHAMPAGNE**

Dalz Otto Pucino, Prosecco King Valley NV	12   48
Chandon Blanc de Blanc NV	15   55
Moët & Chandon Imperial Brut, France NV	120
Veuve Clicquot Yellow Label, Brut France NV	130

### **WHITE**

Shaw + Smith Sauvignon Blanc, Adelaide Hills 2024	15   60
Joseph d'Elena Pinot Grigio, Adelaide Hills 2024	15   61
Grosset-Hill Smith Mesh Riesling, Eden Valley, South Australia 2023	14   50
Rocche Costa Magna Arneis, Langhe, Italy 2018	13   49
Kelvedon Estate Chardonnay, East Coast Tasmania 2023	15   60

### **ROSÉ & RED**

AIX Rosé , Provence, France 2023	15   60
Kooyong Estate Pinot Noir, Mornington Peninsula 2023	16   64
Kelvedon Estate Pinot Nior, East Coast Tasmania 2023	15   62
Henschke Five Shillings Shiraz Blend, Barossa Valley 2023	15   60
Cullen Mangan East Block Malbec, Margaret River 2022	78

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays



## BEER & SPIRITS

---

### SPIRITS

Hendricks Gin	15	Jim Beam Bourbon	9
Tanquery Gin	14	Mount Gay Rum	9
Dry Ink Gin	15	Bundaberg Rum	9
Sloe Berry Gin	9	Appleton Estate Signature	10
Espolón Reposado	9	Glenmorangie 10 yo Single Malt	16
Wyborowa Vodka	12	Macallan 12 yo	18
Grey Goose Vodka	14	Frangelico	13
		Baileys	13
		Kahlúa	13

### BEER

Kirin Ichiban	10
Stone & Wood Pacific Ale	10
Alcoholic Ginger Beer	10
Peroni Nastro Azzurro 3.5%	8
Peroni Nastro Azzurro 0.0%	7

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays



## SWEET

---

<b>Carrot &amp; Walnut Cake</b>	9
w/ lemon cream cheese icing served & whipped cream	
<b>Lemon &amp; Vanilla Cheesecake</b>	9
w/ whipped cream	
<b>Chocolate &amp; Raspberry Roulade</b>	9
w/ whipped cream	
gf	
<b>Orange &amp; Almond Cake</b>	9
w/ whipped cream	
gf   df	
<b>Apple Crumble</b>	9
served warm w/ ice cream	
<b>Lemon Meringue Tart</b>	9
w/ housemade lemon curd & burnt meringue	
<b>Affogato</b>	9
espresso shot served w/ a scoop of vanilla ice cream (decaf optional)	
add frangelico +6	
gf	
<b>Portuguese Tart</b>	6
<b>Chocolate &amp; Hazelnut Brownie</b>	9
w/ ice cream	

10% surcharge applies on Sunday's  
15% surcharge applies on Public Holidays