

# DINNER

## FOR THE TABLE

- Marinated Olives **3.50**
- Chorizo Popcorn **2.50**
- Salted Edamame Beans **3.50**
- Truffle Arancini **4.50**
- Padron Peppers, Maldon salt **4.50**
- White Bait with Japanese 7-spice & Wasabi Mayo **4.50**
- Bread basket **3.50**

## STARTERS

- Soup** – spicy coconut & pumpkin, chickpea, kale, coriander, lime **6.50**
- Chicory** – walnuts, stilton, pear, celery cress, sherry & shallot dressing **6.50**
- Squid** – tomato, chorizo, kalamata olives, basil, lemon crumb **7.50**
- Crab cakes** – pickled carrot, kohlrabi, mint, coriander, peanut salad, Thai nam jim sauce **7.50**
- Pate** – chicken liver, port jelly, toasted brioche **7.50**
- Spicy Korean Fried Chicken Wings** - pickled cucumber, radish, sesame salad & Gochujang sauce **7.50**
- Tacos** - spicy habanero chicken, grilled pineapple and mango salsa, pickled cabbage, avocado, coriander, soft corn tortilla **7.50**

## SIDES 3.95

- Hand cut fries / Grilled tender stem broccoli
- Mac & Cheese / Sweet potato wedges /
- Buttered cabbage /
- Spicy slaw / House salad

## MAINS

- Roasted Sweet Potato** - barrel aged feta, toasted spiced chickpeas, raisins, pistachio, pomegranate, tahini & yoghurt sauce **12.50**
- Salmon** – teriyaki, sesame seeds, pak choi, enoki mushrooms, buckwheat noodles **16.50**
- Sea Bass** – grilled, stew of mussels, prawns, potatoes, tomato, fennel, saffron, smoked paprika, chilli, almonds, sourdough toast **17.50**
- Spatchcock** – chargrilled, house made peri peri marinade, spiced chick peas, tomato, red onion, feta salad **15.50**
- Duck** – roasted breast, sweet potato, potato layer bake, tender stem broccoli, cherry jus **17.50**
- Chilli Con Carne** – pickled Jalapenos, grilled corn bread, crème fraiche, avocado, chilli, spring onions, coriander & tomato salad **14.25**
- Pork** – Shanghai-style braised belly, wheat noodles, crispy shallot, spring onion, sesame seeds, cabbage **16.50**
- Beef Short Rib** – braised in red wine, potato puree, shallot, spinach, turnip **17.25**
- Rib Eye 250g** – 28 days dry aged, grilled, hand cut fries, house salad & peppercorn sauce **19.50**
- Buttermilk Chicken Burger** - sesame bun, spicy slaw, gem lettuce, chipotle mayo & fries **10.50**
- Pulled Pork Burger** – sesame bun, gem lettuce, apple slaw, jalapenos, bbq sauce, mayo & fries **10.50**
- Veggie Burger** - Spiced lentil & quinoa patty, sesame bun, baby gem, piquillo peppers, onion, pickled beetroot, mayo, tomato relish & fries **10.50**
- Aussie Burger 2.1** - aged beef patty, sesame bun, rocket, tomato relish, cucumber caramelized onions, pickled beetroot, aioli, ketchup, fries **11.25**
- Cheese / Pineapple **1.00 each**
- Bacon **2.00**