

Small Plates

Bread and olive oil (V) 8

Chilli Salt School Prawns, sriracha chilli aioli (GF) 17

Kingfish Sashimi, papaya salad, som tum dressing (GF) (DF) 19

½ or whole dozen freshly shucked oysters or our version of Kilpatrick (GF) (DF) 22 /36

Large Plates

Crispy Skin Chicken Burger, Asian slaw, sriracha chilli aioli, fries 24

Crumbed Pork Cutlet, salsa verde, watercress 26

Green Bowl, tofu, rice, avocado, cherry tomatoes, cucumber, shallots, radish, seaweed, choy sum, toasted sesame seeds, pickled veg (GF) (DF) (VG) 25

Poke Bowl, ocean trout, cherry tomatoes, avocado, shallots, radish, seaweed, rice, toasted sesame seeds, pickled veg, cucumber (GF) (DF) 25

Roasted Pumpkin, snake beans, spiced coconut cream, tempura silken tofu (GF) (DF) (VG) 25

Roast Sweet Potato Salad, baby spinach, goats' cheese, hazelnuts, lemon basil pesto dressing (GF) 22

Chargrilled Chicken Salad, roast sweet potato, baby spinach, goats cheese, hazelnuts, lemon basil pesto dressing (GF) 25

Caramelized Sticky Pork, shredded coconut, snake beans, Asian herb salad, coconut rice, kaffir lime leaf (GF) (DF) 25

Handmade Gnocchi, slow braised lamb ragu, chilli, garlic, leek, shaved parmesan 36

Handmade Gnocchi, roast pumpkin, spinach, feta, pine nuts, parmesan 32

Cold Smoked Trout Salad, baby beets, wild rocket, walnuts, crispy pancetta, parmesan 25

Market Fish, crispy potato, witlof, watercress, corn, green tomato and chimichurri salsa (GF) 35

Chargrilled Lamb Rump, smoked eggplant, broccolini, preserved lemon, mint (GF) (DF) 35

300g Scotch Fillet, *100 day aged, grain fed from Taurindi, WA*, pan fried kipfler potatoes, sugar snaps, golden beet puree, wild mushroom jus (GF) 38

Your Bit on The Side

House Chips (V) 9

Snake Beans, sweet blackened chilli jam, coriander (GF) (DF) (VG) 11

Iceberg Salad, sardine ranch dressing, croutons 11

Pickled Cabbage Salad, radish, chilli, garlic (GF) (DF) (VG) 11

Green Salad, shallots, cucumber, cherry tomatoes, house made dressing (GF) (DF) (VG) 8

Please be aware a 10% service charge is added to tables of 8 and above

Please be aware all card transactions incur a 1% surcharge

Our menu contains allergens and is prepared in a kitchen that handles nuts, seafood, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee our food will be allergen free.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

