

TAPAS

Daily House Baked Bread, Cultured Butter, Flavored Oil, Seasoned Salt (Contains Nuts, GF Options Available)	10.90
Local Marinated Olives, Chilli Oil with Toasted Sourdough Dipping Bread (Vegan, GF Options Available)	12.90
Truffle Fries with Truffle Aioli & Truffle Manchego.	14

PROTEINS

Louisiana Sticky Pork Belly, Beer Hummus, Bacon Dripping Potato Hash & Bourbon Maple Glaze (LF)	34
Duck, Porcini & Shallot Gyoza, Soy & Citrus Syrup, Candied Lime & Pickled Veg (LF)	29
Cider Glazed Smoked Beef Brisket Bao, Chilli & Tomato Relish, Garlic Slaw, Mint & Apple (LF)	27
Zatar Ribs & Grits, Middle East Lamb Cutlets, Paprika Grits, Pickled Potato, Red Wine Jus (GF)	31
Kranksy Baked Sausage Roll, Lager & Cheese Sauce, Tomato Chutney & Whipped Fetta	26
Jalapeno, Chorizo & Veal Meatballs, Oven Roasted Roma Tomato Sauce, Baba Ghanoush, Lime & Coriander Pesto (Contains Nuts, LF)	28

SEAFOOD

Hiramasa King Fish, Pistachio Salt, Watermelon Radish, Orange Segment, Finger Lime, Beetroot Syrup, Pickled Daikon (GF, LF)	30
Nori Korean Soft Shell Crab Tostadas, Cucumber, Pickled Kimchi Veg, Avocado Mousse, Fried Shallots (Contains shellfish, LF)	30
Fresh Water Crayfish & Truffle Mac N Cheese, Whipped Fetta, Basil Pesto & Oregano Pannagratto	32
House Smoked Salmon Ceviche, Coriander & Lime Pesto, Avocado, Tomato, Pickled Cucumber, Chilli Oil, Micro Herbs & Caviar (LF,GF)	36
Crispy Buttermilk Black Sesame Prawns, Oriental Salad, Aioli, Chilli Oil	34



VEG

Crisp Fried Eggplant, Spicy Sweet & Sour Sauce, Pistachios, Shallots, Chilli, Sesame, Baby Coriander Leaves (Vegan, Contains Nuts)	26
Caramelized Butternut Pumpkin, Mint, Pomegranate, Quinoa, Sunflower Seeds, Coriander & Goats Curd (GF)	24
Satay Tempura Tofu, Cucumber, Pickled Carrot, Spring Onion, Sugar Loaf, Grilled Lime, Toasted Peanuts (Vegan, Contains Nuts)	26
Baked Field Mushroom, Potato Hash, Vine Cherry Tomatoes, Dill Labneh & Toasted Hazelnuts (Contains nuts)	26
Spanish Piquillo Peppers Filled with Herbed Fetta, Salsa Verde & Truffle Manchego (GF)	26
Pan Seared Broccolini, Paprika & Lime Butter, Toasted Macadamia Nuts (GF, Contains Nuts)	20

TAPAS FOR TWO

Citrus & Herb Slow Cooked Lamb Shanks, Jus, Vanilla Bean Cauliflower Puree, Sumac Baby Carrots, Buttered Broccolini & Caramelized Tomato Chutney (GF)	85
Plum BBQ Braised Beef Short Rib, Sweet Pumpkin Puree, Broccolini, Sweet Potato Rosti, Citrus Chimichurri (GF)	85

DESSERT

Red Velvet Cookie & Brownie Ice-cream sandwich, Chocolate Fudge Ice-cream, hot caramel & Strawberry Sugar Dust	22
Passionfruit Cheesecake & Vanilla bean Pannacotta, Lemon Sorbet, Berry Compote, Coconut Crumb	18
Warm Blueberry Crepe Linguini, Orange Butter Curd, Meringue & Micro Basil	21
Lemon & Macadamia Nut Slice, Berry Compote, Toasted Coconut, Fairy Floss, Candied Lemon (Vegan) (LF)	21
Charcuterie Board - Selection of Cured Meats, House Pickles, Sourdough, Quince Paste (Vegan, GF Options Available)	29
Fromage Board - Selection of Imported & Local Cheeses, Quince Paste, Assorted Toasted Nuts, Fruits, Lavosh & Crackers (Vegan, GF Options Available)	29
Gelato & sorbet Please Ask our friendly Staff for today's flavors	1 Scoop 6.90 2 Scoop 12





PIZZA

Cheese Garlic & Cheese	14
Margherita Napoli Base, Buffalo Mozzarella, Basil	24
Pepperoni Napoli Base, pepperoni, Oregano	26
Peri-Peri Napoli Base, Peri-Peri Chicken, Capsicum, Spanish Onion, Peri Mayo, Shallots	28
Duck Plum Sauce, Hoisin Duck, Caramelised Spanish Onion, Sesame Seeds, Shallots	30
Vegetarian Napoli Base, Mushroom, Capsicum, Spanish Onion, Pumpkin, Eggplant, Zucchini	27
Mushroom Garlic Butter Three Mushrooms, Oregano, Thyme, Baby Spinach, Truffle Oil	28
Prosciutto & pumpkin Napoli Base, Prosciutto, Pumpkin, Marinated Fetta, Fresh Roquette	28
Supreme Napoli Base, Double Smoked Ham, Pineapple, Mushroom, Kalamata Olives, Capsicum, Spanish Onion, Oregano	28
Chilli Prawn Garlic Butter, Garlic & Chilli Prawns, Fresh Roquette, Lemon	32
Ham & Bacon Napoli Base, Double Smoked Ham, Pepperoni, Bacon, Fire Roasted Capsicum, Spanish Onion	27
Eggplant Napoli Base, Fire Roasted Eggplant, Grilled Zucchini	27
Tandoori Chicken Napoli Base, Tandoori Chicken, Spanish Onion, Fresh Roquette, Cashews, Mint Yoghurt	28
Smoked Salmon Garlic Butter, Smoked Salmon, Spanish Onion, Capers, Fresh Parsley, Lemon	28
Anchovy Napoli Base, Anchovies, Capers, Olives, Basil, Parsley & Lemon	27
Goats Cheese Garlic Butter, Roasted Field Mushrooms, Caramelized Onion, Goats Cheese, Basil	29
Marinated Chicken Pesto Base, Chicken, Goats Cheese, Kalamata Olives, Sundried Tomato, Fresh Roquette, Avocado, Grana Padano	29
Chicken & Bacon BBQ Base, Chicken, Bacon, Mushroom	27
Mexican Pork Napoli Base, Slow Cooked Mexican Pork, Jalapenos, Salsa, Sour Cream, Avocado	28
Chipotle Chicken Napoli Base, Chicken Adobo, Jalapenos, Capsicum, Sour Cream, Avocado	28
Moroccan Lamb Napoli Base, Slow Cooked Lamb, Roast Capsicum, Fetta, Pumpkin, Roquette, Mint Yoghurt	31
Lamb & Potato Garlic Butter, Slow Cooked Lemon & Rosemary Lamb Shoulder, Potato, Sundried Tomato, Buffalo, Basil	31
Ham & Pineapple BBQ Base, Double Smoked Ham, Barbecued Pineapple	25
Meat Lovers BBQ Base, Pulled Pork, Bacon, Pepperoni, Marinated Beef	29

Vegan Cheese +\$2.50 Gluten Free Base +\$3



KIDS MENU

Spaghetti with Napoletana Sauce	12
Spaghetti with Bolognese	12
Beef Meatballs with Napoletana Sauce	12
Lasagne & Salad	15
Kids Ham & Pineapple Pizza	10
Kids Cheese Pizza	8
Cheesy Fries	8
Crispy Chicken Wings & Chips	12

