Lunch 11am-2pm

Please order via QR code or at the counter

SMALL PLATES TO SHARE

Bowl of chips - served with aioli 12.5
Bowl of sweet potato chips - served with aioli 16.5
Arancini (4pc) w / truffle mayo 18
Salt and pepper squid w/ aioli & lemon 18

LUNCH - 11 AM TO 2 PM

ACAI BOWL (V) (GFO) 22
Organic acai puree, toasted granola, seasonal fruits, coconut flakes
-Add peanut butter or nutella +$ 3 -Swap to GF granola + $3

FISH TACOS 24
Two soft tortillas loaded with golden crumbed flathead, zesty pineapple pico de gallo, and smoky chipotle aioli

NASI GORENG 26.5
Indonesian-style fried rice tossed with chili, tender diced chicken, prawn pieces, and topped with a golden fried egg, served with crunchy prawn crackers
- Add crispy southern chicken 8

SOUTHERN CHICKEN WAFFLE 27.8
Crispy Southern-style chicken thigh served on warm Belgian waffles, sunny-side-up egg, house-pickled cabbage, and a drizzle of truffle mayo, topped w/maple syrup

CHILLI CRAB SCRAMBLED 27.8
Fluffy scrambled eggs with sweet blue swimmer crab meat, a drizzle of house chilli oil, crumbled feta, and crispy shallots, served on toasted sourdough

CREAMY GARLIC PRAWNS 29.5
Prawns tossed with flour-paprika-cayenne, parsley, pan-fried and mixed with creamy garlic butter sauce, mixed green, served with coconut rice and lemon wedge

TRUFFLE MUSHROOM GNOCCHI (V) 29.5
Potato gnocchi tossed with mushrooms and baby spinach in a truffle cream sauce, finished with white wine & parmesan

PRAWN LINGUINE 31.9
Succulent prawns tossed with silky linguine in a rich and smooth tomato sauce, infused with roasted garlic and sweet onion, white wine, finished with fresh lemon, a hint of chilli, extra virgin olive oil and parmesan

SANDWICH & BURGERS

BLT with chips 26.5
Double bacon, tomato, mesclun, aioli, toasted sourdough, chips

SOUTHERN CHICKEN BURGER with chips 27.5
Crispy southern style chicken, grilled bacon, tasty cheese, pickled cabbage, chipotle aioli, warm milk bun

WAGYU BEEF BURGER with chips 29.9
WAGYU beef patty, bacon, fried egg, tasty cheese, onion, mesclun, BBQ sauce, warm milk bun

SALADS

ROASTED PUMPKIN SALAD (V) 24.5
Roasted pumpkin w/ rocket, quinoa, feta, toasted walnut, honey mustard dressing
Add grilled chicken 8

BUDDHA BOWL (V) 26.5
Quinoa rice, cucumber, edamame, carrot & house pickled cabbage, roasted pumpkin, fried halloumi, honey mustard dressing ***Add grilled chicken 8***

HONEY SOY SALMON BOWL (GF) 29.5
Honey–soy glazed salmon over quinoa rice with fresh cucumber, edamame, carrot & house pickled cabbage ***Add Avocado $4.5***

STEAK SALAD BOWL (GF) 29.5
Grain-fed diced beef steak with teriyaki sauce, quinoa rice, cucumber, edamame, carrot, house-pickled cabbage, topped with a sunny-side-up egg