

## To Start

- (GF) Cured South Coast Bonito, Black Garlic Cauliflower Puree & Fried Capers 15
- (GF) Lightly Seared Wallis Lake Cuttlefish, Chilli Jam, Asparagus & Fried Onion 15
- Hand Made Falafel, Labne, Tomato, Pickled Onions & Crispy Bread 12
- (GF) Grain Fed Beef Fillet Carpaccio, Horseradish Aioli, Pinenuts & Pickled Onions 15

## Carnivore

- (GF) Pan Fried Free Ranged Chicken Breast, Almonds, Sesame Dressing & Pickled Cabbage Salad 22
- (GF) Lightly Seared Cured Atlantic Salmon, Broccolini, Chilli Sauce, Daikon & Enoki Mushrooms 28
- (GF) Grain Fed Beef Fillet, Mushroom Duxelle, Asparagus, Fried Kale & Jus 30
- (GF) Roasted Pork Belly, Grilled Peaches, Cauliflower Puree, Peach Relish & Pork Salt 25
- Beer Battered Flat Head Fillets, Chips, Salad & Tartare Sauce 18
- Wagyu Beef Burger, Chipotle Mayo, Pickled Daikon, Cheese, Lettuce & Chips 15

## Vegetarian

- Free Range Poached Eggs, Avocado, Pickled Fennel, Persian Fetta & Toasted Rye 16
- (GF) Miso Glazed Pumpkin, Labne, Pistachio's & Pickled Cabbage 15
- (GF) Fried Cauliflower, Cauliflower Puree, Pickled Onions, Kale & Sesame Dressing 18
- Field Mushroom Burger, Pickles, Chipotle Mayo, Lettuce & Chips 15

## Sides

- Chips with Tomato Sauce 5
- Okonomiyaki Loaded Fries ~ Mayonnaise, Shallots & Bonito Flakes 8
- (GF) Grilled Asparagus, Persian Fetta & Pickled Fennel Salad 8
- (GF) Fried Cauliflower with Sesame Dressing 8

## Desserts

- (GF) Vanilla Bean Crème Brûlée & Biscotti 10
- (GF) Bellbird Affogato, Vanilla Ice Cream, Espresso & Choice of Liqueur 12
- (GF) Lime, Coconut & Mint 10
- (GF) Peaches, Cream & Champagne 10
- (GF) Coconut Sorbet Affogato 7

**NO SPLIT BILLS – THANK YOU**

Scan QR code  
show our staff your check-in confirmation  
Thank you

