



DINNER MENU

SOMETHING LIGHT

Marinated olives served with local charcoal sourdough	14
Tasmanian oysters served with a side of mignonette (DF, GF)	13.5
Citrus cured scallop ceviche w/ avocado salsa (GF,DF)	22
Queensland split king prawns served with hummus, salmon roe, salsa verde (GF, DF)	26
Pork Belly topped with miso, pickled daikon, wakame, chilli (GF, DF)	25
Marinated charred watermelon served on a macadamia puree w/ fukame (GF, DF)	17

SOMETHING SUBSTANTIAL

Grilled pork loin served with orange mirin adobo and a burnt pineapple salsa and chef's greens (GF)	35
Beef eye fillet, grilled lemon and chef's greens, jus (GF, DF)	40
Chicken piccata served with capers, cream, and Israeli couscous	28
Skin on barramundi served on a quinoa roasted vegetable salad with a tomato relish (GF,DF)	30
Herb roasted cauliflower served with baba ganoush, crispy chickpeas and farmers pickles (GF,DF)	24

SIDES

Herbed truffle fries w/ parmesan	12
Broccolini with Danish feta, garlic, chilli oil and black sesame seeds	11
Roasted sweet potato with cauliflower with kimchi (GF)	10
Garden salad w/ capsicum and cherry tomato tossed with a japanese dressing	12
Roasted chat potatoes with salsa brava and roasted garlic aioli	12