lunch

daily 12 - 3pm

snacks

marinated olives (gf,vgn) | 9
gilda | skewered olive, anchovy, pickled Guindilla, kiss peppers | 7 (A)
taramasalata dip, flat bread (gf*) | 13
hummus dip, zaatar, flat bread (vgn) (gf*) | 13

starters

burrata cheese with fennel jam & toasted sourdough (v, gf*) | 22
hamachi kingfish with yuzu kosho, tobiko and aged ponzu (gf, df) | 22 (A)
salmon ceviche, bbq corn salsa, avocado, chilli lime dressing & cassava crackers (gf, df) | 19 (A)
salt + szechuan pepper calamari with greens & chipotle mayo (gf*) | 19 (I)
peking duck pancakes with cucumber & hoisin sauce | 19
lightly battered zucchini flowers filled with three cheeses & truffle honey (v) | 18
steamed prawn dumplings with chilli oil, crispy shallot & garlic (df) | 20 (I)
grilled asparagus, stracciatella, prosciutto, salmoriglio (v*) | 20

main

beer battered market fish & chips with tartare sauce | 33
spaghettoni alla norma, Napolitana sauce, ricotta salata & basil (v) | 33
nori crusted tuna, cold noodle salad, cucumber & sesame dressing (v*) (A) | 35
zucchini & haloumi fritters with smoked salmon, crème fraiche & mixed leaf (v*) | 32
pork chop, grilled fennel, apple, currants, herbs & balsamic dressing | 35
harissa chicken, blistered bullhorn pepper, guindillas, herbed labneh & pita bread 35
pan fried barramundi fillet, capsicum, snow peas, baby corn & kombu velouté (gf) | 35 (A)
grilled salmon, potato, capers, crème fraiche, avruga caviar with lemon mustard sauce(gf) | 35 (A)
500g grass fed T-bone steak with chargrilled broccolini & red wine jus (gf) | 70

on the side

extra crackers (gf) (vgn) | 3
toasted sourdough bread (2) (vgn) | 7
steak cut chips with aioli & ketchup (vgn) | 11
side salad (gf) (vgn) | 11
chargrilled broccolini (vgn) (gf) | 10

gf can be made gluten free upon request / gf = Gluten Free / v = Vegetarian, vgn = Vegan*
Please advise your waiter of any special requests or dietary requirements

10% surcharge applies on Sunday
5% gratuity fee for all groups of 8+