



BAR MENU

House-made Marinated Olives (VG, DF, GF) \$9.5

Rosemary and Garlic Focaccia (V) \$12
Miso, Manuka honey butter

Creamed Corn and Cheddar Empanadas (V) \$21
Chipotle mayonnaise

Charred Corn Ribs (V, GF) \$18
Herb butter, togarashi sriracha mayo

Peking Duck Spring Rolls \$24
Baby cos lettuce, peanut and hoisin sauce

Potato Wedges (V) \$17
Sweet chili, sour cream

Truffle Fries \$16
Parmesan, garlic confit aioli

Chicken Karaage (DF) \$23
Kimchi aioli

Angus Beef Burger \$28
Brioche bun, bacon, lettuce, tomato, American cheese, burger sauce.
Served with fries

12-INCH PIZZA

Margherita \$25
Sugo, heirloom tomato medley, Fior di Latte, basil

Hawaiian \$27
Ham, pineapple, mozzarella

Prosciutto \$28
Sugo, prosciutto, Fior di Latte, basil

LOCALLY SOURCED CHARCUTERIE & CHEESE STAND \$37

Assortment of cured meats, chef's selection of artisan cheeses, honey, fruit
chutney, olives, crackers

ENTRÉE

Cauliflower Popcorn (GF, VG, DF) \$21
Chili, dates and tamarind chutney

Salt and Togarashi Fried Calamari (DF) \$22
Sriracha mayo

Pork Bbq Adobo Skewers (GF) \$23
Achara, rice crackers

Soft-Shell Crab Bao Bun \$23
Kimchi aioli

MAINS

Yellow Curry (V, GF) \$31
Tofu, potato, Asian greens, steamed rice

Pork Tonkatsu \$36
Crumbed Western Plains free-range pork cutlet, kohlrabi, miso
apple salad, horseradish ketchup

Braised Angus Beef Brisket \$37
Soy-glazed beef brisket, lemongrass, kaffir lime, charred broccolini

BBQ chicken Inasal (GF) \$38 *Chef's Recommendation*
BBQ chicken, garlic rice, achara, soy-chilli oil dipping sauce

Barramundi \$39
Pan-seared Cone Bay barramundi fillet, broccolini, Cloudy Bay
clams, eggplant chips, mild-spice laksa broth

SIDE DISHES

Steamed Rice \$5

Roti with Peanut Sauce (V) \$14

Broccolini (V, GF) \$16
Garlic, oyster sauce

Charred Corn Ribs (V, GF) \$18
Herb butter, togarashi sriracha mayo

DESSERT

Coconut Pandan Crème Brûlée (V) \$18
Mango sorbet

Basque Ube Cheesecake (V) \$19
Coconut ice cream

Vegetarian (V) | Vegan (VG) | Gluten-Free (GF) | Dairy-Free (DF)

Please be advised that our food may contain or come into contact with common allergens including wheat, peanuts, tree nuts, soy, dairy, eggs, fish and shellfish. If you have a food allergy, please inform your server. We strive to accommodate your needs but cannot guarantee that any dish will be completely allergen-free.