





# **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

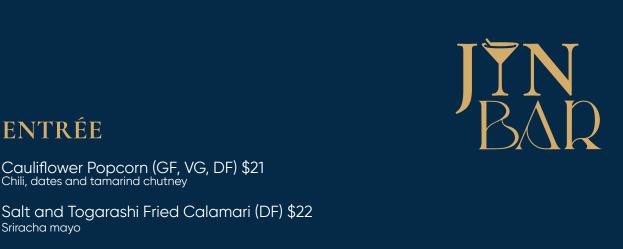
Margherita \$25
Sugo, heirloom tomato medley, Fior di Latte, basil

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



#### 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) I Vegan (VG) I Gluten-Free (GF) I 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.