

FOOD

our menu and service style have been designed to bring people together; our dishes are made to share and brought to your table when ready

umami beer mix, house spice seasoning (vg)	8
arthur bakery olive sourdough, whipped kombu butter (v)	12
edamame, furikake seasoning (vg,df,gf)	12
chips, smoked garlic aioli (gf,vg,df)	13
og chicken nuggets, togarashi mayo (gf)	18
kimchi rice triangles, smoked garlic aioli, nori, sesame (4) (vg,gf)	18
gado gado, chickpea fritter, potato, cucumber, chilli crisp (vg,gf,df)	22
charred broccolini, satay sauce, coconut sambal (gf,df,vg)	16
roasted eggplant, sesame tofu crema, chilli miso glaze (gf,df,vg)	16
crab cream croquettes, tonkatsu sauce, lemon (3) (a,gf)	20
king prawns, taipei cowboy butter, prawn sambal, nori (i,gf)	32
add sourdough	5
spice lamb ragu dumpling pot, asian broth, winter veg, chilli crisp (df)	24
350g char sui beef, carrot & ginger puree, malaysian chimmichurri (df,gf)	52
creamy massaman roast chicken, potato, pickles, chicken crumb (gf,df)	32
cheeseburger, roasted red pepper jam, pickles, xo onions	24
set vanilla custard, poached local strawberries, dark chocolate, coconut	18
sticky date pudding, butterscotch sauce, vanilla ice cream	16

(a) australian (i) imported (m) mixed origin (gf) gluten free
(df) dairy free (v) vegetarian (vg) vegan

