



To Share

Charcuterie board- sopressa, serrano ham, cacciatore, pickles, house olives & crusty bread	NF/DF	24.5
Nachos, pico de gallo, smoked cheddar, guacamole, sour cream, chipotle & coriander	NF/GF/VEG	14.0
- add chilli braised beef		20.0
Pan-fried chilli prawns, soft herbs & citrus	NF/DF/GF	18.0
Steamed mussels, coconut & lemongrass broth, Thai basil & mint	NF/DF/GF	17.5
Reef fish ceviche, avocado, tomato, citrus & cassava	NF/DF	16.5
Local fish sashimi, pickled ginger, chilli, soy & wasabi	NF/DF/GF	16.5
Korean fried chicken wings & choganjang	NF/DF/GF	14.0
Crumbed Atherton Baci bites & tomato chutney	NF/VG	12.0
Salt n Pepper calamari & aioli	NF/GF/DF	11.5
Crispy artichoke hearts & salsa verde	NF/DF/V/GF	10.0
House marinated olives	DF/NF/GF/V	7.0
Wasabi peanuts	DF/GF/V	6.0
Popped chickpeas	DF/NF/GF/V	4.5
Crusty sourdough, olive oil & balsamic	NF/DF/V	4.5

For the Table

Sautéed broccolini, greens, anchovy & garlic	NF/DF/GF	14.0
Blackened cauliflower, hung yoghurt & cranberries	NF/GF/VG	14.0
Steamed Asian greens & toasted sesame	DF/GF/V	12.0
Summer slaw & salted ricotta	NF/VG	11.0
Local leaf salad & balsamic	NF/DF/GF/V	9.0
Seasoned fries & sriracha mayo	NF/DF/GF/V	8.0



Mains

Grass fed scotch fillet, béarnaise sauce & pomee frites	NF/GF	34.0
Whole baked baby barramundi, chilli, paw paw, nam jim & Asian herbs	NF/DF/GF	34.0
Crispy pork belly, sauerkraut, leek, chorizo & buttermilk	NF/GF	32.5
Sticky misoy duck, steamed bao, pickled daikon & cucumber slaw		30.0
Seared salmon nicoise, kipfler potato, green bean, blistered tomato, olive & soft egg	NF/DF/GF	30.0
Harissa spiced spatchcock, tabouli & charred corn salsa	NF/DF/GF	29.0
Local Seafood linguini, tomato, garlic, chilli & pangratto	NF	29.0
Gnocchi a la romana, truffled mushroom, parsnip crisp & pecorino	NF/DF/VEG	28.5
Nasu Dengaku eggplant, steamed rice, spring onion, fried shallots & sesame	GF/DF/V	25.5
Vietnamese rice noodle salad, carrot, soy bean, ginger dressing, toasted peanut & soft herbs	DF/GF/V	24.0

Desserts

Mango parfait, banana crumb & passionfruit syrup	GF/NF/VG	17.0
Pineapple polenta cake & coconut	NF/DF/GF/VG	16.0
Espresso and Baileys Panna Cotta	GF	16.0
Mum dropped my choc top	NF/GF/VG	15.0
Black forest gateau*	NF/VG	15.0
Trio of ice-cream	NF/GF/VG	13.5
Sorbet	NF/DF/GF/VG	4.5

* Vegan option available

NF – Nut free / DF – Dairy free / GF - Gluten free / VG – Vegetarian / V – Vegan



Cheeses

100g portions

Gallo Dairyland baci	GF	12.0
Local smoked cheddar	GF	11.5
Atherton gallozola	GF	10.0

Served with pickles & your choice of crusty bread or crackers

Liqueur coffees

Jameson Irish whisky		13.5
Kahlua		13.5
Cointreau		13.5
Galliano		13.5
Tia Maria		13.5
Sambuca		13.5
Triple sec & crème de cacao		13.5
Vanilla ice cream, frangelico & espresso		13.5

Cognacs

Rémy Martin XO Cognac	30ml	25.0
Hennessey VSOP Cognac	30ml	12.0
Courvoisier VS Cognac	30ml	10.0



Fortified & Digestives

Penfolds Grandfather Rare Tawny	60ml	20.0
Limoncello	45ml	12.0
Galway Pipe	60ml	11.0
Seppeltsfield Grand Tawny	60ml	10.0
Glavya	30ml	9.5
Benedictine	30ml	9.0
NV Morris Classic Liqueur Topaque	60ml	8.0
NV Morris Classic Liqueur Muscat	60ml	8.0

Coffee

LatteChai	5.0
Cappuccino	5.0
Flat white	5.0
Mochachino	5.0
Hot chocolate	5.0
Macchiato	5.0
Espresso	4.5
Ristretto	4.5

Tea

Chai Latte	4.5
Earl grey	4.5
Peppermint	4.5
Chamomile	4.5
English Breakfast	4.5
Green tea	4.5
Lemon & ginger	4.5
Darjeeling	4.5