

SHARE MENU

(12PM – LATE)

Toasted garlic ciabatta ^V	\$11
Bruschetta of vine ripened tomatoes, goat's cheese mousse, lemon thyme pesto ^V	\$9
Street corn: Charcoal grilled sweet corn, truffle butter, manchego ^{GF/V}	\$10
Flat bread, harissa spiced hummus, toasted chickpeas, fennel seeds, olive oil ^{VG}	\$15
Salted cod croquettes, guindillas peppers, chilli saffron aioli (3)	\$15
Cauliflower cooked over red gum, pumpkin seed & pistachio granola, Moroccan chilli rose oil, beetroot ^{GF/VG}	\$16
Salt & pepper squid, lime aioli ^{GFA}	\$13
Beef skewers with black lime marinade, charred carrot hummus, sumac onions, fresh herbs, handmade roti canai – vegan available with house made falafel's (upon request)	\$18
Nashville fried chicken tenders, pickles, chipotle mayo	\$18
Sticky Korean BBQ chicken wings, kimchi, yangnyeom sauce 	500gm: \$16 / 1kg: \$32
Gunpowder lamb ribs cooked over charcoal, minted yoghurt ^{GF}	\$19
Wood fired Skull Island prawns with chilli, tamarind & lime, toasted coconut, green papaya, nahm jim, betel leaves ^{GF} 	\$22
Carne asada tacos: slow cooked beef brisket, slaw, charred jalapeno pica de gallo, adobo sauce, pickled radish, corn tortillas ^{GF}   – add extra tacos – vegan available with Mesquite cauliflower (upon request)	\$18 +\$9 each
French style charcuterie with duck liver pâté, saucisson sausage, comté cheese, cornichons, crusty bread, & house cultured butter	\$28
Wedges, sour cream, sweet chilli ^V	\$15
Fries ^V	\$10

DIETARY KEY (please advise our wait staff of any food allergy requirements):

GF = Gluten Free | V = Vegetarian | VG = Vegan | VA = Vegetarian Available (upon request)

VGA = Vegan Available (upon request) | GFA = Gluten Free Available (upon request)

 = Mild spice |  = Medium spice