



STARTERS

- Sydney rock oysters, red wine vinegar, eschallots, lemon | \$4.50ea*
- Beef skewer, Korean hot sauce | \$6.50ea*
- Tacos of tuna tartar, gow gee crisps, iceberg, yuzu mayo | \$12.50 (3)
- Salt and pepper squid, chili, black vinegar | \$19.50*
- Fremantle octopus, chorizo, fennel, tarragon mayonnaise | \$28.00*

SALADS

- Cured Ora king salmon, brown rice, edamame, avocado, sesame | \$19.50*
- Seared yellow fin tuna, soba noodle, bean sprout, carrot | \$22.50
- Poached chicken, red onion, rocket, cherry tomato, feta | \$22.50*
- Chai roast sweet potato, quinoa, toasted pecan, kale | \$19.50*(v)

MAINS

- Vegan rice fritters of daikon, shiitake, and corn with sweet and sour burnt cabbage | \$24.50*(v)
- Barramundi fillet, cauliflower, macadamia nuts, tamarind butter | \$34.00*
- Organic chicken, coconut, chili, cucumber, peanut | \$34.00*
- Tea smoked duck breast, rice noodle, bean sprouts, tea egg, sesame mustard | \$36.00*
- 250g Wagyu rump, fries, salad, chimichurri | \$40.00*
- 300g Southern ranges sirloin, smoked garlic mash, charred broccolini, mustard jus | \$60.00*
- 1/2 Kilo Salt and pepper Moreton Bay bugs, black bean and chili, coconut rice | \$65.00*

AROUND THE TABLE

- Steamed Rice | \$3*
- Leaf salad | \$6.50*
- Green beans, soy garlic butter, sesame | \$12.50*
- Asian greens, oyster sauce | \$8
- Chips | \$4/\$8*
- *Gluten Free

Please note there will be a 1.3% surcharge on Mastercard & Visa and a 1.7% surcharge on AMEX.

Please note there will be a 10% surcharge on public holidays.

Please advise our staff of any allergies.