

Our menu has been designed to share
with everything made in house &
sourced locally where possible

SHORTIES

BAR & DINING

FOOD

SNACKS

The 'ducks' nuts | 6 **G**
Marinated olives | 6 **V** **G**
Triple cooked chips | curry salt | aioli | 8 **V**
Salt & pepper school prawns | star anise | lime | aioli | 8
Lamb | caramelised onion croquette (2) | 10
Cheese onion & bacon dip | toasted bread | 10
Buttermilk fried chicken wings | house sriracha mayo (6) | 12
Paella arancini | squid ink crumb | romesco sauce (4) | 16

SMALL SHARES

Beetroot & radish rose | smoked goats curd | 12 **V**
Spiced roast carrots | lime yogurt | cashew | 12 **V** **G**
Charred broccolini | sherry vinegar croutons | chilli | parmesan | 12 **V**
Fresh, cured & pickled watermelon | Persian fetta | 12 **V** **G**
Duck prosciutto | chargrilled rock melon | blue cheese | olive | 14
Pan fried gnocchi | pumpkin purée | capers | rosemary oil | tomato dust | 15 **V**
16 month aged parmesan risotto | 15 **V**
Fried orzo | chorizo | prawn | 15
Kingfish ceviche | finger lime | wasabi crème fraîche | 16 **G**
Beef tartare | aged soy | prawn crackers | 16
Seared scallops | sauce vierge (4) | 16 **G**
Pork cheek | shitake | wakame broth | octopus carpaccio | 19 **G**
Skirt steak | salsa verde | beetroot crisps | 20

BIG SHARES

Whole roast chicken | corn purée & salsa | popcorn | 32 **G**
⬆️ Please allow a minimum of 25 mins to prepare
Lamb neck | roast pumpkin & seeds | crispy capers | 34 **G**

CHEESE

Australian cheeses | bread | lavosh | 24
Cheddar | brie | blue

SWEETS

Mango ice cream & coconut | crispy coriander | chilli | lime | 16 **G**
Dark & milk chocolate mousse | caramelised puff pastry | berry compote | 16