



lunch menu

starters

garlic bread, pesto, melted cheese	\$9.5
house made turkish bread - sun-dried tomato, bush basil pesto	\$9.5
- extra virgin olive oil, roasted macadamia dukkah	\$9.5
- kalamata olive tapenade	\$9.5
french style duck pâté, muscat jelly, sour dough crostini	\$13
garlic pita, salsa house dips	\$15

entrees / light lunch

sticky rice dumplings, eggplant jam, kombu broth, shitake bacon	\$18.5
jalapeno spiced calamari, watermelon, green paw paw, avocado whip	\$21
macrobiotic salt cured salmon, compressed cucumber, beetroot gel, ash crackers	\$21.9
tiger prawn pot stickers, chilli carrot coulis, seven pepper pickled vegetables	\$ 21.9
beef tartare, goma shabu emulsion, wonton crisps, enoki mushrooms, wakame	\$22

salsa's favourites

thai chicken spring rolls, mesclun leaves, banana ginger mayo	\$19.5
pulled pork filled piquillo poppers, smoked chipotle emulsion, sweet corn salsa	\$21.5
house made gnocchi of the day	\$22.5
creole jambalaya, fragrant rice, prawns, squid, smoked chicken, crocodile sausage	\$26.5
linguini pepperoncino w/ tableland red claw, garlic, chilli, shaved parmesan	\$27.5

mains

beer battered barramundi, buckwheat salad, semi dried tomatoes, silken fetta	\$23
korean style bbq pork tenderloin, sushi rice tian, nashi pear kim chee	\$27.5
line caught fish of the day	\$27.5
slow roasted duck leg, wombok slaw, spiced duck jus, black plum chutney	\$28
sous vide beef fillet, kipfler potatoes, chorizo, cauliflower, chimichurri sauce	\$28.9

salads

side salad	\$7.5
house salad, mixed field greens, goats cheese, mandarin & cajun almonds	\$16.5
caesar salad	\$17.5
caesar salad, cajun chicken	\$21.5

side orders

szechuan peppered chat potatoes, ponzu emulsion	\$8.0
plain fries, frisco fries	\$6.5
seasonal vegetables	\$9.5

please note a surcharge of **\$4** per person applies on public holidays
all prices are GST inclusive. Please only one bill per table.
please advise your waitperson of any allergies that you have.