

Starters

Duo of Dips Lebanese bread, roasted carrot hummus & basil pistachio pesto [V] G	12
Sticky Torn Potato Chilli & garlic potato, spring onion, sesame seeds [V] G D N	13
Crocodile Spring Rolls Crocodile tail, ginger, wombok, chili dipping sauce N	20
Charcuterie Board Local cured meats, marinated olives, feta, house pickles & dip, Lebanese bread N	35

Mains

Stuffed Field Mushrooms Veg caponata, vegan cheese, fig balsamic [V] G D N F O	30
Fish of the Day Served with truffle mash, seasonal greens, herb butter G	35
Seafood Yellow Curry Barramundi, mussels, calamari, eggplant, green bean, spinach G N D	33
Beyond Burger Crispy kale & quinoa patty, avocado, vegan aioli, chips [V] D N	24
Old Style Beef Burger Grass-fed beef, avocado, Swiss cheese, tomato jam, chips (Add bacon \$1) D N	28
Pork Ribs Baby back ribs, garlic, chili, ginger, rum, coleslaw, chips G D N	36
Beef Madras Medium heat, house-blended spices, steamed rice, pappadums G D N	30
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Chef's Selection - Chicken Shitake Mushroom Roll Mushroom, tofu & scallop stuffed chicken breast served with Asian greens, baby carrot, potato purée, sake jus G D N	36
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From The Grill

All grill items come with truffle mash, seasonal greens, herb butter G N

Scotch Fillet 300g	48	Red Wine Jus	3
Wagyu Rump MS9+ 300g	52	Pepper Jus	3
Lamb Rump	43	Cream Mushroom Jus	3

Sides

Charred Asian Greens Broccolini, kale, bok choy [V] G D N F O	12
Chips [VEG] G D O N	10
Chef Garden Salad [V] G D N	10
Mashed Potatoes [V] G D N	10

Desserts

Biscoff Cheesecake Strawberry compôte, Biscoff dust, lemon balm [VEG] N	14
Warm Chocolate Brownie Malt custard, chantilly, vanilla bean ice cream [VEG] N	14
Australian Cheese Platter Selection of 3 artisan cheeses, quince paste, muscatels, lavosh [VEG] G F O	28

[V] Vegan [VEG] Vegetarian [VEG O] Vegetarian Option G Gluten Free GFO Gluten Free Option
D Dairy Free DFO Dairy Free Option N Nut Free NFO Nut Free Option

Prices in AUD. Subject to 15% surcharge on public holidays.