

LUNCH

BITES

Bread , batch butter, extra virgin olive oil, sea salt*	6
Tempura oyster slider , wasabi mayo, pickles, plum	9
Karaage chicken , miso mayo, sesame	7
Seared tuna , nahm jim, vanilla coconut, wasabi meringue*	9
Chorizo & potato croquette , watercress pesto	6

ENTRÉES

Oysters <i>Natural - coriander oil, ponzu, pickled ginger*</i>	market
<i>Tempura - smoked chilli mayo, chorizo, thyme</i>	price
Smoked potato ravioli , sage, pine nuts, brown butter sauce	15
Poached chicken , coconut rice, chilli plum, herb salad, crispy chicken skin*	15
Octopus , baby potatoes, salmon chimichurri, green beans*	18
Caprese salad ; macerated tomato, basil, buffalo mozzarella, balsamic*	17

MAINS

Miso smoked salmon , soba noodles, edamame beans, pickled cucumber	23
Pork belly , corn salsa, watercress, mustard gastrique, chipotle mayo*	22
Sashimi , herb salad, wasabi yoghurt, chilli nuts*	24
Confit duck leg , gnocchi, porcini cream, rocket	29
Eye fillet carpaccio , pickles, truffle oil, parmesan, black garlic mayo*	24
Fish & chips , mushy peas, malt vinegar	20
Tomato & bread salad , haloumi, buffalo yoghurt, fried capers, chilli & orange	23
Lamb burger , feta, cucumber, tzatziki, mint, falafel*	23

SIDES

French fries , parmesan, aioli	8
Iceberg , edamame beans, peanut & lime dressing*	8

* Meals can be made gluten free. (Gluten free bread \$3 extra)