

SHARE

Bread & butter V V

House-made bread rolls, garlic & parmesan butter
3pp

Shoestring fries G D V V

Nashville hot seasoning, house-made sugo aioli
12

Kimchi & cheese donut V

Mozzarella, grana padano, cream cheese & chives,
kimchi
8pp

Prawn & lobster roll D

House-made hoagie bun, prawn, slipper lobster, carrot,
onion, celery, dill, house-made mayonnaise
14

Orange chicken popcorn G D

Fried basil, orange aioli
22

Pork ribs adobo G D

Country style ribs, soy & garlic glaze, aioli
28

Puffed tofu G D V

Sesame cream, pear sauce, finger lime
20

Fried calamari G D

Roquette, pear, chilli, black garlic
23

Cold smoked kangaroo G OPTIONAL

Marrow butter, chimichurri, tostada
10pp

Sweet potato medallions G D V V

Farro, kare-kare, fingerlime, nut praline
6pp

Roast carrots G V

Honey & ginger, goat's cheese
19

Cucumber salad G D V V

Sambal, lettuce, onion
12

Charred okra G D

Crab fat, chilli oil
19

SPECIALS

Swordfish piccata GF

Roquette, pear, walnuts, lemon, capers
38

Seared scallops GF

Chorizo, chilli, roe
28

Wild-fire lamb & potato galette

Labneh, preserved lemon
22

Potato galette GF GF V

Gochugaru, gochujang, goma dare
20

Bread & marrow GF

Saltbush roasted ox-bone, pan de leche
21

BAO

BBQ pork D

Rockmelon, green mango pickle, onion
9pp

Braised beef brisket D

Choysum, kewpie, fried onion
9pp

Roast pumpkin D V V

Red curry, choysum, fried onion
5pp

DESSERT

Dark chocolate & coconut mousse, macerated
cherries, coconut flakes G D V V

13

Vietnamese coffee semifreddo, milk crumb G

13

Citrus meringue tart, crème fraiche

13

Milk tea pannacotta, boba, Swiss meringue G

13

D Dairy Free

G Gluten Free

V Vegan

V Vegetarian

pp Per Piece