



BAND NIGHT MENU

ENTREES

ROAST ABROLHOS ISLAND SCALLOPS, soy mirin dressing, shallots, furikake
(4 pieces) (GF/DF) \$26

FRESH BREAD, olive oil, balsamic, dukkah (DF) \$12

GARLIC & PARMESAN BREAD \$12

CRISPY FRIED EGGPLANT, sichuan pepper caramel, coriander, shallots (GF/DF) \$19

PEKING DUCK SPRING ROLLS, sweet fish sauce, chilli sauce (4 pieces) (DF) \$21

THAI WHITEBAIT FRITTERS, sweet chilli sauce, lemon (DF) \$22

SALT & PEPPER SQUID, lime mayo, nuoc cham (GF/DF) \$23

KINGFISH SASHIMI TOSTADA, green paw paw, pickled onion, guacamole (4 pieces) (GF) \$26

MAINS

Crispy Skin Masterstock Chicken, bok choy, rice, chilli black vinegar (GF/DF) \$32

MASTERSTOCK PORK BELLY, sichuan pepper caramel, rice,
Asian herb + apple salad \$42

WAGYU BEEF BURGER, grilled onions, mustard mayo, American cheese, lettuce, tomato, chips \$26

FELAFEL SALAD, avocado + chickpea tabouli, tahini sauce, flatbread (VEGAN) (DF) \$27

CRISPY FRIED KINGPRAWN SALAD, Asian slaw, chilli caramel dressing, peanuts (GF/DF) \$40

FRASER ISLAND SPANNER CRAB OMELETTE, chilli lime dressing, Asian herb salad, fried shallots (GF) \$36

BEER BATTERED LING FILLET, chips, tartar sauce (DF) \$33

SLOW ROASTED PUMPKIN SPAGHETTI, chilli, lemon, rocket, parmesan, feta cheese and pine nuts (vegetarian) \$35

THAI BEEF SALAD, cabbage, cucumber, carrot, herbs, sprouts, chilli tamarind dressing (GF/DF) \$32

*GF: Gluten Free *DF: Dairy Free