

DINNER

Appetisers

Garlic baguette (2 pieces) 8

Fresh bread, balsamic, olive oil, dukkah 8

*Vietnamese bao bun, pork belly, pickle cucumber, hoi sin, shallots,
chilli 6*

Salt and pepper squid (gf)16

*Panko and sesame crumbed eggplant chips, tahini yoghurt,
harissa 12*

Entrees

Peking Duck Spring Roll, sweet fish sauce, chilli sauce 15

*Grilled Qld 1/2 shell scallops, garlic butter, parsley,
Breadcrumbs (4 pieces) 20*

*Kingfish sashimi tostada, avocado, coriander, green chilli, yoghurt,
pickled onion (4 pieces) (gf) 20*

Thai Whitebait fritters, sweet chilli sauce 16



Mains

Slow cooked forest mushrooms - house made gnocchi, rocket, parmesan 29

Crispy masterstock pork belly, chilli caramel, apple & asian herb salad, rice (gf/df)34

Sirloin steak, chips, rocket and parmesan salad, a choice of pepper sauce or red wine jus (gf)38

Cone bay barramundi fillet, pan roasted, asian greens, chilli lime dressing, peanuts, rice(gf/df)36

Fraser island blue swimmer crab omelette, nouc cham, asian herb salad, crisp shallots (gf) 26

Sticky Lamb Ribs, soy black vinegar glaze, Sichuan spices, watermelon + cucumber salad 36

Crispy skin chicken, asian greens, chilli black vinegar dressing, rice (gf)29

Beer battered cod and chips, tartar sauce 28

Crispy king prawn salad, asian slaw, cabbage, carrot, cucumber, herbs, sprouts, peanuts, chili caramel (gf/df) 35

Sides

Chips and aioli (gf) 10

Mashed potato (gf) 10

Grilled broccolini, tahini sauce, pine nuts, sumac (gf) 10

Sweet potato chips, sweet chilli, aioli 10

*Please advise our friendly staff of any allergies before ordering
10% surcharge on Sundays and Public Holidays*