

DINNER (served 5.30-8.30pm)

small plates

- beetroot tartine**, wood oven organic sourdough beetroot bread topped with roasted beetroot, goat cheese & walnut salad drizzled with olive oil (vego),(gf/vegan options) \$14.00
- rice-crumbed salt & pepper enoki mushrooms** with wakame salad, toasted sesame seeds, coriander & a light soy & rice wine dressing (gf),(df),(vegan) \$16.00
- karaage chicken** (3 pieces fried Japanese style) with soy & ginger flavours, wasabi mayo & coriander (gf/df) \$16.00
- creamy hummus** with crispy spiced chickpeas, toasted seeds & nuts, fresh parsley & house-made wholemeal flatbread (vegan),(gf bread option) \$14.00
- house-marinated kalamata olives** (vegan),(gf) \$9.00

large plates

- sri lankan curry feast to share**, an assortment of chicken & vegetable curries, dahl, eggplant chutney, coconut onion chilli sambal, basmati rice & pappadums (gf),(vego option) \$48.00
- vietnamese bún chay noodle bowl** of tofu, glass noodles, green papaya, cucumber, coriander, rau ram, chilli, coconut dressing, peanuts (gf),(df),(vegan) \$24.00
- gnocchi** in a creamy basil pesto sauce served with broccoli, baby spinach, pine nuts, shaved parmesan (vego),(gf gnocchi option) \$25.00
- chilli prawn linguine**, south australian prawns, garlic, chilli, sugo, cherry tomatoes, lemon zest, parsley (gf/df option) \$29.00
- sustainable fish of the day**, topped with a salsa of lemon, capers, croutons, almonds & parsley cooked in brown butter with potatoes & greens (vegan/gf options) price is market-dependent, please ask
- roast pork belly (thit heo quay)**, with pickled carrot, charred bok choy, steamed rice, five spice, coriander, mint, dipping sauce, roasted peanuts, fried shallots (gf),(df) \$30.00
- bourbon bbq beef short ribs**, slow braised, spices, honey, potato, cabbage & apple slaw (gf),(df) \$30.00

desserts

- vanilla panna cotta & cointreau mixed berries compote**, classic panna cotta topped with a boozy mixed berries compote (gf), (non-alcoholic option) \$14.00
- chocolate & hazelnut ganache tartelette with tia maria cream**, a sweet nutty short crust filled with hazelnut ganache & a boozy cream sauce (non-alcoholic option) \$16.00
- lemon meringue tartlette**, a tangy lemon cream in a pastry shell topped with italian meringue (gf) \$12.00
- patch cheese plate**, chef's choice of cheese garnished with fruits, nuts, quince paste & crackers (gf option) \$22.00