

LUNCH

STARTERS

Gimbap Sushi Carrots, cucumber, eggs, spring onion, wasabi, pickled ginger. <i>v</i>	20
Bao Buns (2 pc) Pork belly or Tempura vegetables, pickled cucumber, hoisin. <i>v</i>	28
Prawn Carpaccio Mango coulis, citrus herb cream, passionfruit dressing, salad. <i>gf,i</i>	29
Crab Cake (2 pc) Romesco, sriracha. <i>df,i</i>	27
Velouté Avocado, coconut, apple tartare. <i>vg</i>	26

MAINS

Rainbow Chicken Salad with mango dressing. <i>gfo</i>	30
Steak Sandwich bacon, swiss cheese, caramelised onion, slaw.	39
Pork Belly Corn puree, apricot & bacon chutney, homemade jus. <i>gf</i>	39
Fish & Chips Seasoned battered mackerel, slaw, tom yum mayo. <i>i</i>	38.5
Beef Rendang Rice, tomato, cucumber, crackers. <i>df</i>	36
Roasted Zucchini Goat's cheese, cherry tomato, garden pesto. <i>v</i>	36

SIDES

Baguette, EVO, balsamic glaze	12.5
Fries, truffle mayo. <i>df,v</i>	15
Sweet potato fries, truffle mayo. <i>df,v</i>	16
Roasted heirloom carrots, mixed nuts, almond dressing. <i>cn,v</i>	19.5
Organic plain rice. <i>gf,df,vg</i>	11
Steamed vegetables. <i>gf,vg</i>	16.5
Garden salad. <i>gf,vg</i>	16

vg-vegan, v-vegetarian, gf-gluten free, df-dairy free, cn-contains nuts

Seafood Origins: A-Australian, I-Imported, M-Mixed Origin

15% surcharge applies on a public holiday