

## LUNCH & DINNER

### SMALL PLATES

SEA SEA BAR MIX 5  
Nuts in our own special spice mix

BREAD 8  
Caraway focaccia, caramelized butter

MARINATED OLIVES 6  
Onion, carrot, fennel

SMOKED SNAPPER DIP [ GF ] 18  
Radish, fennel, olive oil cracker

TOKYO HUMMUS [ GF ] 16  
Soybean-sesame dip, puffed rice,  
seaweed cracker

BBQ FISH TACO [ GF ] 10ea  
Flat bread, green yoghurt  
salsa, herb salad

KFB 15  
Korean fried broccoli

YELLOWFIN TUNA TOSTADA [ GF ] 16  
Marinated tuna, avocado,  
crispy chili oil

FRIED BABY SQUID 16  
Yuzu koshu mayo, lime

### LARGE PLATES + PIZZA

ANGUS BURGER 18  
Angus patty, cheese, mac sauce,  
tomato, onion, lettuce

CRISPY HALF CHICKEN [ GF ] 34  
Bush honey and  
vinegar glaze, fries

BBQ BELMORE RIVER SIRLOIN [ GF ] green peppercorn sauce	40
MARGHERITA Tomato, fior di latte, basil	24
VERDE VEDURA Kale, broccoli rapa, fior di latte, crispy garlic	26
CHILLI AND FENNEL SALAMI Pork salami, nduja, honey, fior di latte, fennel seed, chilli	28
SMOKY PRAWN King prawn, smoky pancetta, basil, scamorza	28

### **SIDES + SALADS**

ORGANIC LEAF SALAD [ GF ] Shaved shallot, preserved lemon dressing	12
SCORCHED BROCCOLI SALAD Jalapeno, mint, almond, sherry dressing	12
WEDGES Sweet chilli, sour cream	12
SALT + VINEGAR FRIES [ GF/NOT CELIAC ]	12

### **KIDS**

MINI MARGI PIZZA	12
BOLOGNESE	12
CHILLED FRUIT SALAD	12
FISH AND CHIPS	12

### **DESSERT**

ICE CREAM	12
GOATS MILK PANNACOTA Pineapple, and makrut lime granita	14