

STARTER

SEA SEA BAR MIX	6
Nuts in our own special spice mix	
FOCACCIA BREAD [GFO]	8
Caraway focaccia, caramelized butter	
WOOD FIRED BREAD	16
BURRATA	18
Burrata with basil oil	
MARINATED OLIVES [GF]	6
Onion, carrot, fennel	
TOKYO HUMMUS	16
Soybean-sesame dip, puffed rice, seaweed cracker	

SMALL PLATES

SMOKEY MAHI MAHI DIP	18
Fresh local smoked Mahi Mahi with dutch carrots, handmade beetroot chips and barossa bark crispbread	
BBQ FISH TACO [GF]	10ea
Flatbread, greek yoghurt salsa, herb salad	
KFB	15
Korean fried broccoli	
YELLOWFIN TUNA TOSTADA [GFO]	16
Marinated tuna, avocado, crispy chili oil	
FRIED BABY SQUID [GFO]	16
Yuzu koshu mayo, lime	

LARGE PLATES

ANGUS BURGER [GFO]	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]	40
green peppercorn sauce	

PIZZA

MARGHERITA	24
Tomato, fior di latte, basil	
VERDE VEDURA	26
Kale, broccoli rapa, fior di latte, crispy garlic	
CHILLI AND FENNEL SALAMI	28
Pork salami, nduja, honey, fior di latte, fennel seed, chili	
SMOKY PRAWN	28
King prawn, smoky pancetta, basil, scamorza	