

DINING MENU



ENTREE

DAILY SOUP \$10

served with toasted sourdough

SYDNEY ROCK OYSTERS \$3.5 EACH

fennel mignonette (gf/df)

GINGER SPICED SQUID \$17/\$27

lemon, nam jim (gf/df)

MARINATED WHITE ANCHOVIES \$18

capers, fennel & crisps (gf/df)

PEKING DUCK SALAD \$18/\$28

herbs, crunchy cabbage, nam jim (gf/df)



DINING MENU



MAIN

HANDMADE HOUSE GNOCCHI \$19

spring greens, lemon butter, parmesan
add chicken \$7
add barramundi \$9

CHIRASHI SOBA NOODLE SALAD \$16

pickled summer vegetables, wakame,
chilli ginger dressing
add chicken \$7
add barramundi \$9
add peking duck \$9 (df)

YOGHURT ROAST CHICKEN \$26

pomegranate, pistachios, zhong (gf)

LEMON MYRTLE SPICED BARRAMUNDI \$28

butternut squash, macadamia, fennel (gf)

200G SEARED LAMB LOIN CHOP \$28

minted peas, lamb bacon, jus (gf)

250G TAJIMA WAGYU STRIPLOIN \$35

choice of fries/mash/salad
red wine jus (gf/df)
or peppercorn sauce (gf)





SIDES

SUMMER SEASONAL GREENS \$8

lemon & garlic (gf/df)

MIXED LEAF SALAD \$6

cherry tomatoes, house vinaigrette
(gf/df)

CREAMY GARLIC MASH \$9

(gf)

FRENCH FRIES \$5/\$9

fennel salt, aioli (gf/df)



DESSERT

GELATO DAILY SPECIALS (\$4 PER SCOOP)

SUMMER BERRY & APPLE CRUMBLE \$9

macadamia praline, vanilla ice cream
(gf)

CLASSIC AFFOGATO \$12

espresso coffee, frangelico, vanilla ice
cream

SINGLE CHEESE \$12

choice of 1 cheese, quince paste,
lavosh & dried fruits

CHEESE PLATE \$32

chefs selection of 4 cheeses, quince
paste, lavosh & dried fruits

*Please ask our friendly team about
our delicious daily specials*