



SMALL SHARES

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|--------------------------------------------------------------|----------------|-----------------------------------------------------------------|--------------|
| GARLIC FOCACCIA df/v | 15 | BEEF BRISKET SLIDERS (3) | 28 |
| HOUSE MIXED WARM OLIVES | 16 | <i>slaw house made smokey bbq sauce brioche bun</i> gfo | |
| DUO OF DIPS | 24 | CHICKEN POKE BOWL | 30 |
| <i>black bean hummus corn tortillas</i> gf/ v/ df | | <i>kimchi watermelon avocado edamame beans </i> | |
| CHARRED EDAMAME BEANS | 18 | <i>pickled radish and cucumber arugula slaw</i> df/ gf | |
| <i>pepperberry salt</i> vg/gf | | MUSHROOM ARANCINI (4) | 26 |
| TEMPURA PRAWNS (3) | 26 | <i>parmesan aioli</i> v/gf | |
| <i>yuzu salsa sriracha mayo</i> df/ gf | | FISH TACOS (3) | 26 |
| TUNA CRUDO | 36 | <i>fish asian slaw coriander onion habanero aioli </i> | |
| <i>miso cream pickled daikon furikake môle</i> gf/ dfo | | <i>franks hot sauce mango corn salsa</i> df/ gfo | |
| ROASTED WATERMELON | 18 | BURRATA | 26 |
| <i>lime honey feta</i> vgo/ dfo/ gf/ v | | <i>sherry raisins grapes pistachio rosemary bark</i> v | |
| CHAR SIU PORK (3) | 30 | CHEESE PLATE | 30/50 |
| <i>green papaya lotus root</i> df | | <i>beer cheddar and/ or ash brie served with fruits </i> | |
| DUCK PANCAKES (3) | 35 | <i>nuts rosemary bark</i> v | |
| <i>pancakes shallots cucumber hoisin</i> df | | LEMON PEPPER SQUID | 24 |
| PRAWN & GINGER DUMPLINGS (4) | 24 | <i>asian slaw hoisin sauce</i> df/gfo | |
| <i>ponzu dipping sauce</i> df | | CAJUN CORN RIBS (6) | 20 |
| NATURAL OYSTERS | | <i>bbq bourbon rub aioli</i> v/df/gf/vgo | |
| <i>half dozen / dozen</i> df/gf | 35 / 55 | SPICY QUESO | 30 |
| <i>kilpatrick half dozen / dozen</i> df/gf | 40 / 60 | <i>cheese pot house made corn chips</i> gf/v | |

MAINS

SIDES

| | | | |
|---------------------------------------------------------------------------|-----------|-----------------------------------------------------------------|-----------|
| CHAR GRILLED VEGETABLE STACK | 33 | RUSTIC FRIES | 14 |
| <i>crispy wontons feta pesto capsicum coulis</i> v | | <i>thyme salt aioli</i> v/gf/vgo | |
| CRISPY SKINNED BARRAMUNDI | 36 | SPRING VEGETABLES | 16 |
| <i>charred baby cos miso cream</i> | | <i>beans lotus root snow & sugar snap peas</i> vg/df/gf | |
| <i>or spring vegetables</i> df/gf | | PUMPKIN SALAD | 18 |
| PROSCUITTO WRAPPED CHICKEN | 38 | <i>pine nuts fetta red onion rocket spinach</i> | |
| <i>asparagus potato rosette cranberry</i> | | <i>cherry tomatoes</i> dfo/gf/v/vgo | |
| <i> red currant jus</i> df/gf | | KIPFLER POTATOES | 16 |
| 250G BLACK ANGUS BEEF FILLET | 48 | <i>duck fat roasted sea salt</i> gf/ df | |
| <i>served medium rare potato gratin green beans </i> | | BUTTER POTATO MASH v/gf | 14 |
| <i>red wine jus</i> dfo/ gf | | | |
| LAMB BACK STRAP | 45 | | |
| <i>confit tomato and white beans charred vegetables labna</i> dfo/ gf | | | |

NO SPLIT BILLS.

Public holidays 15% surcharge applies to all bills. \$5 cakeage per person

1.8% surcharge on credit card and eftpos payments. Menu is subject to change.

v = vegetarian vg = vegan vgo = can be requested vegan df = dairy free dfo = dairy free options gf = gluten free



LARGE SHARES

500G CHAR SIU PORK
green papaya salad | chicharron dfo

70

KOREAN SPICED CHICKEN
whole chicken | daikon | apple and wombok salad gf/ df

70

SEAFOOD PLATTER **135**
(subject to availability)
*cold: balmain bugs (2) | fresh prawns (6) | tuna crudo |
natural oysters (4) | lemon | fruit
hot: grilled barramundi | seared scallops (3) |
lemon pepper squid | hoisin sauce | fish goujons (4) |
tartare | fries | aioli gfo/df*

PIZZA 12"

gluten free bases on request \$7 extra / vegan cheese on request \$4 extra

SUPREME **28**
*salami | italian sausage | mushrooms | onion | capsicum
| olives*

GARLIC PRAWN **28**
*chilli | roasted capsicum | confit garlic | fetta | rocket
| lemon oil*

BEEF BRISKET **28**
*house made smokey bbq sauce | pulled brisket |
spanish onion | mushrooms | mozzarella*

MARGHERITA **22**
buffalo mozzarella | fresh basil |

VEGETABLE **26**
zucchini | onion | eggplant | pumpkin | labna | mushrooms

BBQ CHICKEN **28**
*house made smoky bbq sauce | chicken |
red onion | capsicum | diced bacon | mozzarella*

\$65pp SET MENU

MINIMUM 2 PEOPLE

1ST COURSE

FISH TACOS

mesclun | asian slaw | coriander | spanish onion | habanero aioli | franks hot sauce | mango corn salsa df/ gfo

PRAWN & GINGER DUMPLINGS

ponzu dipping sauce df

BEEF BRISKET SLIDERS

slaw | house made smokey bbq sauce | brioche bun gfo

2ND COURSE

CHAR SIU PORK

green papaya | lotus root df

PUMPKIN SALAD

pine nuts | fetta | red onion | rocket | spinach | cherry tomatoes | dfo/gf/v/vgo

LEMON PEPPER SQUID

asian slaw | hoisin sauce df/gfo

3RD COURSE

CAJUN CORN RIBS

bbq bourbon rub | aioli v/df/gf/vgo

MUSHROOM ARANCINI

parmesan | garlic aioli v/gf

SPICY QUESO

cheese pot | house made corn chips gf/v

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KIDS MENU

| | |
|-----------------------------------------------------------|-------------|
| BOWL CHIPS | 14 |
| CHICKEN TENDERS chips salad | 14 |
| BATTERED FISH chips salad slaw | 13.5 |
| LEMON PEPPER SQUID chips salad slaw gfo | 13.5 |
| CHEESE PIZZA gfo/vgo | 16 |
| <i>all kids meals come with tomato sauce</i> | |

KIDS DESSERTS

| | |
|-----------------------------------------------------------|-----------|
| ROCKY ROAD PARFAIT | 13 |
| HOT CHOCOLATE LAVA CAKE sprinkles ice cream | 14 |
| ICE CREAM gfo vanilla ice cream | 10 |
| <i>choice of strawberry, chocolate or caramel topping</i> | |

KIDS DRINKS

| | |
|----------------------------------------------------------------------------------------------------------------------------------|------------|
| SOFT DRINKS | 3 |
| pepsi pepsi max lemonade solo dry ginger ale pink lemonade | |
| JUICES | 4 |
| orange pineapple apple cranberry mango pink grapefruit | |
| SPARKLING OR STILL WATER (750ml) | 7 |
| TONIC WATER SODA WATER | 4 |
| LEMON, LIME & BITTERS | 4.5 |
| APPLE COUPE MOCKTAIL <i>lyre's dark cane, lyre's apéritif rosso, fresh lime & apple juice with apple syrup</i> | 15 |
| COCOMELON MOCKTAIL <i>lyre's london spirit, watermelon & coconut syrup, pineapple juice and lime</i> | 15 |

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