

brunch			
scrambled or poached eggs on sourdough toast			11
atlantic salmon + green mash + peas + poached egg*			18
whitebait + coriander fritters + sour cream + sweet chilli + poached egg*			18
roast mushroom + goats cheese + spinach + poached egg tarte tartin			18
waffle + bacon + maple syrup			12
waffle + ricotta + passionfruit curd + strawberries			12
<i>sides...</i>			
smoked salmon, bacon			5
mushroom, spinach, avocado, goats cheese, ricotta			4
nibbles			
warm mixed australian olives*			6.5
roasted rosemary cashews*			5
warm sourdough + extra virgin olive oil + za'atar			4
grilled sourdough + garlic butter			4
oysters			
natural + mignonette dressing*			4 each
crisp fried + soy mirin*			
gin + cucumber + lime shots + mint sugar*			
mix plate* - natural + fried + shot	½ 23	doz 46	
entrees			
king prawn + goats cheese tart + caramelised onions + balsamic*			20
tempura soft shell crab + papaya + spicy mango sauce + thai basil*			22
albacore ceviche + avocado + wasabi + crème fraiche + lime*			20
salt + pepper squid + chilli + garlic + coriander + lime*			17 / 27
mains			
fish "kho to" + bok choy + pandan rice*			34
beef short ribs + pumpkin puree + beef jus + gremolata*			36
snapper pie + roast garlic + broccolini + soubise sauce			36
fish + chips crisp fried in aged beer batter + tartare + lemon			26
sides			
crispy brussels + nuoc cham + mint + shallots*			12
baby spinach + beetroot + goats cheese + pine nuts + citrus dressing*			13
steamed beans + hazelnut citrus dressing*			7.5
green salad + apple dressing*			7.5
chips*			7.5
potato mash*			7.5

a 10% penalty rate surcharge applies on sundays and public holidays

* gluten free please inform your waiter of any allergies