





Entrees

Warm marinated Coriolo olives VG - GF	\$10
Chargrilled Turkish bread Coriolo olive oil sticky balsamic dukkha VG	\$12
Half shell scallops apple youzu purée crispy pancetta GF	\$26
Crispy cauliflower hummus chilli oil sesame seeds VG	\$15
SA king fish tartare nori crackers avocado mousse shichimi GF available	\$26
Smoked potato dumplings fermented chilli oil crispy onions VG	\$18
Squid ink empanadas adobo pork edemame green spicy sauce S	\$24
Chargrilled chicken and scallion skewers miso pesto puffed rice GF	\$20
Aburi salmon soldiers grilled turkish bread kohlrabi remoulade	\$24
Crispy eggplant chipotle sugo salted ricotta V-VG available	\$18

Mains

Crispy tofu mushrooms ginger and sweet potato purée VG	\$29
Murray valley pork chop chargrilled pineapple spicy cabbage miso GF-S	\$35
Chargrilled squid green papaya salad chilli peanuts GF	\$36
Chargrilled chicken breast anatto marinade chimichurri parmesan herbs beignet	\$35
Smoked spiced lamb shoulder tabouli salad sumac yogurt GF available	\$36
Blue swimmer crab pasta cherry tomatoes garlic chilli bonito	\$28
SA 300g sirloin steak beer batter fries GF available	\$45
200g eye fillet steak beer batter fries GF available	\$49
- Choice of sauce: chimichurri smoked beef jus whole grain mustard	

Sides

Beer battered fries FS seasoning house tomato sauce S	\$12
Roasted vegetables rosemary infused Coriolo olive oil VG - GF	\$16
Grilled broccolini chilli garlic sesame oil GF-VG	\$14
Parmesan herbs beignet V	\$12
Tabouli salad VG	\$12

Sweets

Lemon posset pistachio biscuit blueberries compote GF	\$14
Chocolate matcha cake chocolate cremeux matcha sponge sesame praline	\$15

Banquet menu \$69 per head.

Let us take care of your meal, a selection from our menu showcasing our popular dishes.

Minimum 2 people, please check with our staff for any dietary requirements and allergies

GF - Gluten free | VG - Vegan | V - Vegetarian | S - Contain Seafood
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