



---

# DINNER MENU

---

---

## SOMETHING LIGHT

---

Guac-a-mame / Edamame, avocado puree, sesame oil, spring onions, yuzu juice, strip corn chips (GF)	\$10
Vodka and beetroot cured salmon served with lime, cucumber, chilli and soy salad (GF, DF)	\$22
Split king prawns served with neri goma hummus, red caviar, yuzu salad (GF, DF)	\$25
Pork belly with miso, pickled daikon, wakame, fermented chilli (GF, DF)	\$25
Marinated charred watermelon served on a macadamia puree with fukame (GF, DF)	\$17

---

## SOMETHING SUBSTANTIAL

---

Grilled pork loin served with orange mirin adobo and a burnt pineapple salsa (GF, DF)	\$32
Beef eye fillet with kimchi verde, grilled lemon and Swiss chard baby spinach (GF, DF)	\$40
Chicken piccata served with preserved lemon, capers, cream, baby onions, Israeli couscous	\$28
Crispy skin barramundi served on a quinoa roasted vegetable salad with a chilli tomato relish (GF, DF)	\$30
Roasted cauliflower served with baba ganoush, fried chickpeas and farmers pickles (GF, DF)	\$24

---

## SIDES

---

Broccolini with Danish feta, garlic, chilli oil and black sesame seeds	\$10
Roasted sweet potato with cauliflower and kimchi (GF)	\$10
Charred baby cos with mint, sesame miso dressing and pickled onions	\$12
Papas bravas / roasted chat potatoes with tomato relish or roasted garlic aioli	\$12