

# MENU



## TASTE

GARLIC HERB BREAD	10
SPICY BUFFALO CHICKEN WINGS [1/2KG] fried shallots, roasted peanuts [GF NFO]	14
CHIPS, AIOLI & TOMATO SAUCE [V]	10
POTATO WEDGES, SWEET CHILLI & SOUR CREAM [V]	12
HOUSE MADE TEMPURA SWEET POTATO, TÔGARASHI MAYO [V]	12

## BITES

**GRILLED SAGANAKI**  
arugula salad, cherry tomato, oregano, balsamic vinegar [GF] [V]

**HOUSE MADE GUACAMOLE**  
corn chips [VG] [DF] [GF] [V]

**HOUSE MADE CHICKEN & CABBAGE DUMPLINGS [4]**  
bush tomato chutney

**HOUSE MADE PORK & CHIVE DUMPLINGS [4]**  
black vinegar, orange soy, peanut chutney [NFO]

**HOUSE MADE POPCORN CAULI [10]**  
sriracha mayo, five spice seasoning [V]

**TANDOORI LAMB CUTLETS [3]**  
mint yoghurt, coriander [GF]

**STUFFED JALAPENO POPPERS [5]**  
kewpie mayo, lime [V]

**CHAR-GRILLED CHILLI & LEMON KING PRAWNS [4]**  
chipotle aioli, lemon wedges [GF]

**BUTTERNUT & SAGE ARANCINI [4]**  
arrabbiata sauce, parmesan [V]

**BAROSSA BRESAOLA RUCOLA**  
rocket salad, parmesan, grissini, lemon wedges

**SOPRESSA DEL NONNO**  
grana padano, rocket salad, grissini, lemon wedges

**MEDITERRANEAN LAMB KOFTA [4]**  
toasted pita, mint yoghurt, lime [GF]

**HOUSE MADE CHICKEN LIVER MOUSSE**  
crispy pita crostini, pickled cucumber

**1 PLATE - \$14**  
**3 PLATES - \$36**  
**6 PLATES - \$66**

## SIDES

GRILLED VEGETABLES WITH VEGETARIAN OXO SAUCE [GF] [V] [VG]	12
CHARRED BROCCOLINI, FLAKED ALMONDS & OLIVE OIL [GF] [V] [VG] [NFO]	12
ROCKET, PEAR & PARMESAN SALAD, BALSAMIC VINEGAR [V] [GF]	12
FRESH GARDEN SALAD, HONEY LEMON DRESSING [GF] [V] [VG]	12
GRILLED HALLOUMI, PEACH, APPLE & ALMOND SALAD [GF] [NFO] [V]	12

# STAPLES

<b>KENTISH BURGER</b> 180g brisket mince pattie, smokey bacon, swiss cheese, grilled onion, dill pickle, tomato, iceberg lettuce, kentish burger sauce & chips [double brisket pattie + 3]	25
<b>SOUTHERN SPICED GRILLED CHICKEN BURGER</b> country style grilled chicken breast, smoked bacon, swiss cheese, grilled onion, tomato, dill pickle, iceberg lettuce, kentish burger sauce & chips	25
<b>CRISPY FRIED TOFU BURGER</b> crispy fried tofu, asian slaw, aromatic herbs, kewpie mayo & chips [v]	25
<b>CHICKEN BREAST OR PORTERHOUSE BEEF SCHNITZEL</b> chips, garden salad & choice of mushroom sauce, pepper sauce or gravy [add parmigiana with smoked bacon, napoletana sauce & tasty cheese + 3]	25
<b>FISH &amp; CHIPS</b> battered, crumbed or grilled with chips, garden salad, house made tartare & lemon [GFO]	25
<b>SALT &amp; PEPPER SQUID</b> chips, garden salad, house made tartare & lemon	25
<b>250G ANGUS BEEF SIRLOIN</b> cooked to your liking with chips, garden salad & choice of mushroom sauce, pepper sauce or gravy [GFO]	30

<b>RARE BEEF SALAD</b> 300g rump, green papaya, green beans, coriander, fresh carrot, bean sprouts, chilli, peanuts, heirloom tomatoes, fried shallots & nam jim dressing [GFO]	30
<b>VIETNAMESE CHICKEN SALAD</b> vermicelli noodles, grilled chicken, vietnamese mint, fresh carrot, capsicum, bean sprouts, fried cashew nuts, chilli & nuoc cham dressing [GFO]	28
<b>CHAR-GRILLED SMOKED EGGPLANT</b> egyptian dukkah, tahini cream, persian cucumber salad, crispy chickpeas & pomegranate molasses [VG] [V] [GF]	25
<b>BUTTER CHICKEN</b> basmati rice, roti paratha & mint yoghurt	30
<b>CHILLI PRAWN SPAGHETTINI</b> chilli, garlic, lemon, crispy pangrattato, parsley & parmesan	30
<b>HOUSE MADE BEEF LASAGNA</b> chips, garden salad & parmesan	28
<b>PAN FRIED CORAL COAST BARRAMUNDI FILLET</b> fennel pureé, preserved lemon potato, quinoa & cherry tomato salsa [GF]	35
<b>GRILLED CHICKEN BREAST</b> marinated in thyme & rosemary with honey glazed roasted vegetables & light blue cheese sauce [GF]	30
<b>CHAR-GRILLED PORK CUTLET</b> pan fried apple, fennel, asparagus, marjoram & lemon butter on roasted chat potatoes	30
<b>300G GRAIN FED DRY AGED ANGUS BEEF EYE FILLET</b> potato gratin, asparagus, grilled truss tomato & red wine jus	40

# FARE

[VG]	vegan
[V]	vegetarian
[GF]	gluten free
[NFO]	nut free option please ask staff
[GFO]	gluten free option please ask staff