

take away menu

vegetable & herb rice paper rolls

orange caramel sauce, puffed quinoa & chili salt 18 (v/gf)

tempura tofu rice paper rolls pink ginger, avocado,
orange/lemongrass dipping sauce 18 (v/gf)

tempura prawn rice paper rolls
pink ginger, avocado, orange/lemongrass dipping sauce 18 (gf)

crispy scallop spring rolls
kaffir lime and lemongrass syrup 18

lamb ribs with caramel soy & chilli sauce, asian gremolata 18

Japanese style pork dumplings in ginger, soy, chilli sauce 18

prawn tortellini, lemongrass, ginger & shellfish butter sauce,
pecorino, spring onion oil 18

penne, tomato passata, peas, broccoli, lemon oil, spring onion,
soft herbs 22 (v)

penne, chicken, soft herbs, pecorino, peas, lemon oil, tomato passata
22

seafood risotto, smoked salmon, white fish, scallops,
peas, spring onion, pecorino, fragrant herbs 24 (gf)

fish n chips - beer battered gummy shark,
straight cut fries, tartare sauce 24

slow cooked pan-fried pork belly
braised in cassia bark and star anise, cauliflower puree,
candied fuji apples, shaved red radish and sticky white balsamic 32

coconut marinated chicken breast, jasmine rice cake, broccoli,
carrots, fragrant pumpkin sauce 32 (gf)

slow braised lamb shoulder in cinnamon and all spice
potato puree, broccoli, carrot, roasted pumpkin
served with marsala sauce 32 (gf)

beef tenderloin, potato puree, herb croquette, broccoli, carrot,
roasted pumpkin, beef jus 37 (gf)

aromatic red duck curry and coconut rice
roasted pumpkin, lychees, broccoli, fragrant herbs 32 (gf)

tempura tofu in fragrant coconut sauce,
vermicelli noodle & herb salad, mixed steamed vegetables 32 (v/gf)

pan fried atlantic salmon fillet, harissa potatoes,
seasonal vegetables, chorizo, lemon beurre blanc 32 (gf)

seafood platter designed for 2, 6 pacific rock oysters natural,
6 poached king prawns, 2 prawn rice paper rolls, crumbed skewered scallops,
2 pan fried gummy shark goujons in rice paper, 4 smoked salmon arancini,
smoked ocean trout 100

straight cut potato chips 8

sweet potato fries 8

za'atar crumbed cauliflower, red miso dressing 8

sauces

garlic-naise 1

tomato ketchup .50

childrens meals

pasta with tomato passata and parmesan
OR with cream, parmesan and chicken 12

tempura chicken with fries 12

battered gummy shark with fries 12

desserts

vanilla panna cotta with pepper berry poached stone fruit,
aerated chocolate, ginger snap crumb 12

pot of gold, baked manhattan cheesecake, pear,
pistachio praline, brandy snap, vanilla ice cream 12

peanut & butterscotch semi freddo, peanut brittle biscuit,
caramel 12

warm chocolate torte with ganache, orange cacao crumbs,
vanilla ice-cream & cream 12