

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	20 (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