



BYO 7DAYS

15% surcharge P/Hs

Please note surcharge applies on all CC transactions

Gluten free/vegetarian menus available on request

PASTA & RISOTTO

Fusilloni, vodka sauce, gochujjang, Parmigiano Reggiano	26
Tagliatelle, truffle butter, mixed mushroom	29
Rigatoni, cavolo nero, Reggiano parmasan	28
Risotto, Reggiano parmesan, porcini stock, spinach puree	32
Linguine, blue swimmer crab, cherry tomatoes, umami butter	36

MAINS

Picanha steak, chimichurri, french fries 300gm - Angus reserve	29
Chargrilled Ulladulla blue mackerel, tomato, Lebanese zucchini, herbs	26
Herb crusted lamb cutlets, radicchio, honey anchovy mayo	36
Grilled Moroccan chicken breast, cauliflower, kale, cranberries	25
Roasted Mooloolaba swordfish, brown butter, capers, parsley	32

****HAPPY HOUR 5-6PM****
Thurs, Fri, Sat

Crispy buffalo wing	2
Fresh oysters	3
Corona	6
Organic wines	8
Aperol spritz	10

TACO'S & BURGERS

Wagyu double cheese burger, romain, pickled onions, special sauce	26
Japanese fried chicken burger, pickled slaw, truffle mayo	22
Herb crumbed barramundi fish burger, american cheese, tartar	22
Loaded Aussie, wagyu patty, pineapple, beets, bacon, egg, romain	29
Pulled pork burger, crunchy slaw, dill pickles, Japanese mayo	19
Spicy fish tacos, barra fillet, spicy slaw, lime crema, tomatoes, herbs	21
Chicken fajitas, slaw, roasted pepper mayo, coriander, shallots	19
Spicy prawn taco's, mango salsa, slaw, coriander, lime	21

SIDES

Rocket, crushed pistachio, 5yr aged white balsamic, evoo	16
Caprese salad, tomatoes, burrata, basil, strawberry, evoo	21
Broccolini, lemon oil, garlic, oyster sauce	14
Steak fries, seaweed salt	12
Baby spinach, Dukkah, market greens, ponzu	16
Caesar salad, cos, raddichio, crispy peas, cranberries, dukkah, parmesan, anchovy dressing	19

ENTRÉE/ STARTERS

Sourdough, Burnt butter *	8
Marinated olives, pickled chilli *	10
San daniele prosciutto*	16
House made seeded lavosh, green pea, avo, fine herbs*	18
Hiramasas kingfish ceviche Nikkei, yuzu, ponzu, scallion, kumera *	28
Pacific oysters, fresh asian salsa, lemon *	29/52
Grilled oysters, seaweed butter, lemon *	29/52
Half shell scallops, garlic butter, herbed breadcrumbs 5 or 10	29/55
South Australia king prawns, gremolata *	36
Salt & pepper calamari, Szechuan pepper, coriander, burnt lemon *	24
Crispy buffalo wings, house ranch, carrot, celery	18
Wagyu beef carpaccio, yakiniku, fermented chilli, fine herbs	29
Vegetarian/seafood springroll, sweet & sour sauce 3 or 6	14/25
Mud crab and prawn menbosh, wasabi mayo	15

DESSERT

Mango and passionfruit cheese cake	14
Pistachio and raspberry dome, dark choco mousse, coconut rim	13
Dulche de leche and hazelnut	13
Dark chocolate & almond tiramisu	17

KIDS (12 YRS & UNDER)

Cheese burger & Chips -	15
Popcorn chicken & chips	15
Spaghetti, tomato sauce, grated parmesan	15
Toasted flat bread, pizza sauce, ham, cheese	15

ADD \$5 FOR DRINK & VANILLA ICECREAM CHOICE OF SAUCE