

## TO START

<b>Flame Grilled Sourdough</b>	<b>14</b>
<i>w/ Dukkah, Olive Oil &amp; Black Italian Balsamic</i>	
<b>(OR) w/ Crème Fraîche &amp; Truffled Olive Oil Drizzle</b>	<b>14</b>
<b>Chargrilled Garlic &amp; Cheese Flat Bread w/ Hummus &amp; Herb Oil (V)</b>	<b>14</b>
<b>Charcuterie Bruschetta (2) w/ Prosciutto, Pesto, Rocket, Fetta, Tomato &amp; Rosella Red Onion Jam</b>	<b>16</b>
<b>Fried Crispy Duck Spring Rolls (2) w/ Capsicum, Red Cabbage &amp; Char Siu Dipping Sauce (DF)</b>	<b>22</b>
<b>Potato Gnocchi w/ Beet, Soft Fetta, Radicchio, Walnut, Fig, Rocket &amp; Truffle Infused EVOO (V)</b>	<b>22</b>
<b>Classic Mediterranean Style Flash Fried Calamari w/ Spiced Coating, Lemon &amp; Caper Mayo</b>	<b>22</b>
<b>Kimchi Arancini (5) w/ Angel Hair of Nori &amp; Aioli</b>	<b>24</b>
<b>Crispy Pork Belly w/ Fennel, Mango and Celery Salsa, Grilled Apple &amp; Chilli Hinted Peanut Sauce</b>	<b>24</b>
<b>Antipasto w/ Salami, Cheese, Pickled Vegetable, Eggplant Dip, Olives &amp; Flat Bread</b>	<b>32</b>

## MAINS

<b>Glazed Karaage Chicken Burger w/ Kimchi, Lettuce, Cheese &amp; Sweet Potatoe Fries</b>	<b>24</b>
<b>Roasted Pork Burger w/ Brioche Bun, Satay Sauce, Red Dragon Slaw, Cos &amp; Fries</b>	<b>26</b>
<b>Pink Sauce Pasta Linguine w Chicken, Tomato, Garlic, Bacon, Mushroom, Rocket &amp; Shaved Parmesan</b>	<b>26</b>
<b>Beer Batter Fish of the Day w/ Salad, Lemon, Chips &amp; House Made Tartare (*DF)</b>	<b>26</b>
<b>Steak Burger w/ Lettuce, Tomato, Beetroot, Onion Jam, Swiss Cheese, Chips &amp; Aioli</b>	<b>28</b>
<b>Caesar Salad w/ Chicken Breast, Bacon, Egg, Cos, Croutons &amp; Parmesan</b>	<b>28</b>
<i>Add Avocado</i>	<b>4.5</b>
<b>Beef Cheek Stock Ramen w/ Tofu, Asian Greens, Beans Shoots, Shiitake &amp; Egg</b>	<b>36</b>
<b>Creamy Salmon &amp; Leek Pot Pie w/ Green Beans &amp; Fries</b>	<b>36</b>
<b>Beef &amp; Vegetable Curry Coconut Milk, Hint of Lime w/ Rice &amp; Flat Bread</b>	<b>36</b>
<b>Roasted Cauliflower w/ Pomegranate, Pistachios, Shiitake, Turmeric Oil, Sumac &amp; Raita (V/GF/*V)</b>	<b>36</b>
<b>Flame Grilled Steak Frites w/ Caesar Dressed Green Salad, Béarnaise, French Pomeroy Mustard &amp; Chips</b>	<b>65</b>
<b>400g Flame Grilled Premium T-bone Steak Frites w/ Caesar Dressed Green Salad &amp; Chips</b>	<b>65</b>
<b>250g Eye Fillet w Sautéed Mushrooms, Charred Broccolini, Duck Fat Potatoes &amp; Chasseur Sauce (GF)</b>	<b>68</b>

## PIZZA

(GF) Gluten Free Pizza Base available on request. Extra \$4.

<b>BBQ Beef Cheek &amp; Bacon w/ Baby Spinach, Soft White Cheese, Mushroom, Parmesan &amp; Truffled EVOO</b>	<b>28</b>
<b>Salami Napoli &amp; Pork Belly w/ Mozzarella, Basil Pesto, Parmesan &amp; Italian Dressed Rocket</b>	<b>28</b>
<b>Vegetarian w/ Roasted Root Vegetables, Tomato Caponata, Fetta, Baby Spinach &amp; Parmesan (*V)</b>	<b>28</b>
<b>The Tiger Tomato Based w/ Prawn, Mozzarella, Spinach, Parmesan, Prosciutto &amp; Rocket</b>	<b>36</b>

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**SAUCES & MUSTARDS**


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Peppercorn, Diane, Mushroom, Red Wine, Aioli, or Seeded, English or Dijon Mustard (GF) **3**

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**SIDE DISHES**


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A Melange of Vegetable (V/GF)	Sml 9 Lge 16
Broccolini w/ Almond Butter (V/GF)	Sml 9 Lge 16
Butter Green Bean, Bacon & Onion (GF)	Sml 9 Lge 16
Sweet Potato Chips (V)	Sml 9 Lge 16
Potato Frites	Sml 9 Lge 16
Paris Mash (GF)	Sml 9 Lge 16
Duck Fat Potato (GF/DF)	Sml 9 Lge 16
Roasted Carrots w/ Sumac, Aleppo Pepper, Tahini & Pistachios (V/GF)	Sml 9 Lge 16
Tomato & Caramelized Fetta Salad w/ Balsamic (GF)	Sml 9 Lge 16

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**DESSERTS**


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Cinnamon Cheesecake w/ Dulce de Leche & Coconut Ice Cream (GF)	<b>18</b>
Vanilla Bean Crème Brûlée w/ Ginger Snap Tuile, Grand Marnier Liqueur, Fig & Mascarpone Ice Cream (GF/NT)	<b>18</b>
Spiced Apple Pudding w/ Toffee, Butterscotch Sauce, Torched Banana & Vanilla Bean Ice-cream	<b>18</b>
Dark Chocolate & Black Berry Layer Cake w/ Strawberry, Chocolate Ganache, Honey Rose Syrup & Raspberry Sorbet	<b>18.5</b>
Affogato w/ Espresso, Vanilla Ice-cream & your choice of Liqueur (GF)	<b>19</b>
A Trio of Chefs Provincial Cheese Selection w/ Melba Crisps & Grapes	<b>28</b>
Extra Scoop Ice-cream, Gelato of Sorbet	<b>5</b>

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**LIQUEUR COFFEE**


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**16.5**

Australian (Rum) / French (Grand Marnier) / Italian (Amaretto)  
 Irish (Tullamore Dew) / Jamaican (Tia Maria) / Mexican (Kahlua)  
 Roman (Galliano) / Parisienne (Brandy)