

## Kids Brunch

**Kid French Toast**  
bacon, banana  
14

**Kid Bacon & Eggs**  
with grilled ciabatta  
14

**Kid Benedict**  
choice of bacon or mushroom  
18

## Kids Dinner

**Kid Fish**  
with chips or salad  
16

**Kid Chicken**  
with chips or salad  
16

**Kid Pasta**  
bacon, parmesan  
18

## Dessert

**Sorbet Selection**  
candied peanuts **GF DF**  
18

**Hazelnut & Chocolate Brownie**  
berry compote, vanilla bean ice cream **GF**  
19

**Vanilla Crème Brûlée**  
biscotti, berry sauce **GFO**  
19

**Sticky Date Pudding**  
butterscotch sauce, vanilla bean ice cream  
19

**Tiramisu**  
house made classic  
19

**Affogato**  
choice of kahlua, baileys or frangelico  
20

## Tapas

**Marinated Olives**  
10

**Fries**  
with aioli  
13

**Edamame**  
sea salt, chilli flake  
16

**Garlic Bread**  
confit garlic, bone marrow butter  
and toasted ciabatta  
19

**Salinity Chicken Bites**  
gochujang and honey glaze  
24

**Bruschetta**  
cocktail tomato, basil, balsamic, parmesan **GFO**  
26

**Smoked Kahawai Paté**  
pickled beetroot, crusty ciabatta **GFO**  
28

**Ceviche**  
lemon, coriander, bell pepper, coconut cream **GF DF**  
28

**Thai Fish Cake**  
pickled veggies, chilli caramel  
(3) 28

**Mussels**  
pickled mustard, crispy noodle, laksa sauce  
28

**Braised Lamb Taco**  
chimichurri, coriander, jalapeno, onion,  
corn and black bean salsa  
(2) 30

**Pork Belly Bao Buns**  
crispy slaw, pickled ginger **DF**  
(2) 30

**Crispy Squid**  
garlic, pepper and chilli oil, lemon,  
black garlic aioli (spicy)  
30

**Chorizo & Garlic Prawns Bruschetta**  
corn and black beans salsa  
30

**Oysters 1/2 Dozen**  
natural or battered  
30

**Seared Scallops**  
spiced carrots purée, coconut cream, fresh herbs **GF**  
32

**Spiced King Prawns**  
pineapple and mango salsa **DF**  
32

**Grilled Picanha Steak**  
spiced carrots purée and Asian style chimichurri **GF**  
32

**Beef Salad**  
tomato, cucumber, fresh herbs, roasted rice, chilli  
and lime dressing **GF DF**  
34

**Sesame Crusted Tuna Tataki**  
edamame, wakame and daikon salad,  
ponzu, wasabi cream **GF DF**  
34

**Steamed Pua & Prawn Dumplings**  
chilli & soy dip  
(6) 36

## Mains

(sides are recommended with all mains)

**Soul Bowl**  
Broccoli, edamame, fried green beans,  
roasted butternut, charred bok choy,  
braised cabbage, mild peanut sauce, crispy tofu  
**GF VEGAN**  
34

**Fish & Chips**  
salad, tartare, lemon  
36

**Free Range Chicken**  
Stuffed wild mushroom, sautéed green beans  
with almond, spiced carrot purée  
36

**Crispy Skinned Pork Belly**  
charred bok choy, grilled peach,  
crispy garlic, chilli caramel **GF**  
36

**Linguini**  
scallops, prawns, capers, garlic,  
chilli, cherry tomatoes, parmesan  
38

**Beef Cheek Ragù Pappardelle**  
aged parmesan  
40

**Roasted Lamb Rump**  
bell pepper hummus, butternut,  
tzatziki, pistachio dukkha  
44

**Eye Fillet**  
roasted mushroom purée, gratin potato,  
tomato kasundi, bone marrow butter  
200g 46

**Ribeye Scotch Fillet**  
honey glazed carrots, duck fat potato,  
bone marrow butter  
200g 48

**Surf n'Turf**  
roasted mushroom puree, roasted butternut,  
tomato kasundi, honey glazed carrots,  
grilled king prawn (1), bone marrow butter, béarnaise  
54

**Catch of the Day**  
P.O.A

**Grilled King Prawns**  
chef's special dipping sauce  
400g 49  
800g 99

## Sides

**Fries**  
aioli  
13

**Duck Fat Potatos**  
12

**Green Salad**  
12

**Sautéed Green Beans & Almond**  
14

**Seasonal Vegetables**  
12

**WE ARE OPEN FOR BRUNCH 7 DAYS A WEEK  
FROM 9AM, PRIVATE ROOM AVAILABLE FOR  
BUSINESS BRUNCHES**

## Brunch

**9AM - 12PM**

**\$5.50 MIMOSAS  
EVERYDAY FROM 9AM - 12PM**

**Eggs (any style)**  
on sourdough, roasted tomato  
+\$ add any sides **GFO**  
15

**Brioche French Toast**  
mascarpone, fresh fruit, maple  
+\$ add bacon  
22

**Spicy Scrambled**  
chorizo, chilli flake & feta on toasted sourdough  
+\$ add avocado  
24

**Crushed Avocado**  
toasted sourdough, pickled beetroot, fresh spinach,  
poached eggs, pistachio dukkha **GFO**  
24

**The Classic**  
creamy mushroom on sourdough,  
poached egg, parmesan  
+\$ add any sides **GFO**  
24

**Hot Benny**  
house made potato cake, sriracha hollandaise,  
poached eggs, with bacon or field mushroom  
**GF**  
26

**Beef on Toast**  
beef cheek ragù on toasted sourdough,  
poached egg, parmesan  
28

**Grilled Cheese and Bacon Toasties**  
béchamel on sourdough, house made chutney  
and summer salad  
28

**Full Breakfast**  
any style eggs, sourdough, hand cut bacon,  
venison sausage, mushroom, tomato, avocado, butter  
**GFO**  
28

## Brunch Sides

**Layered Potato Cake**  
6

**Grilled Tomatos**  
6

**Avocado**  
6

**Mushrooms**  
6

**Hand Cut Bacon**  
7

**Venison Sausage**  
7