



To Start

Chargrilled sourdough bruschetta topped with heirloom tomatoes, bocconcini, and a drizzle of balsamic glaze	9ea
Taco with a choice of Beef / Fish, or Portobello Mushroom, served with avocado salsa and sour cream <i>gfo</i>	9.5ea
Golden Bao filled with chargrilled chicken thigh, lettuce, pickled cucumber, and onion, topped with mint sauce <i>vgo</i>	9.5ea
Brioche slider filled with seasoned ground lamb mince and green peas <i>gfo vgo</i>	9.5ea
Slow-cooked lamb marinated overnight in rum and vinegar, served on a baby naan and topped with pickled onion rings and sriracha sauce	11ea

Small Plates

Crumb-coated stuffed mushrooms filled with mozzarella and capsicum, topped with a mint and tamarind sauce	16
Chargrilled lamb and chicken skewers served with tzatziki sauce, cucumber tomato salad, parsley, and parmesan cheese	16
Stuffed Portobello Mushrooms filled with grilled haloumi, drizzled with balsamic glaze and mezcal butter <i>gf</i>	14
Tender chargrilled octopus marinated in lemon pepper, served with a side of garlic aioli <i>gf</i>	18
Pan-seared chunks of market fish in a tangy chili lime sauce <i>gf</i>	19
Chargrilled SA king prawns served with a vibrant spicy mango salsa <i>gf</i>	21
Momo traditional Nepalese dumpling, steamed and filled with marinated minced chicken, served with an authentic sauce <i>vgo</i>	18

Main Meals

Quinoa and black beans bowl with grilled vegetables and avocado salsa <i>gf vg</i>	27
BBQ smoky chicken breast, marinated in Moroccan spices, served with roasted potatoes and seasonal greens <i>gf</i>	32
Rump steak served with red wine jus and roasted vegetables <i>gf</i>	34
Lamb shank, slow-cooked to perfection in rich flavours, served with your choice of rice <i>gf</i>	38
Chargrilled salmon, with creamy potato mash, asparagus and garlic sauce <i>gf</i>	36
Roasted baby barramundi, tandoori-marinated and served with crispy fried baby potatoes and broccolini <i>gf</i>	36
Grilled tofu in a rich coconut-based curry, served with fragrant jasmine rice <i>gf vg</i>	32
Sticky pork ribs, slow-cooked to perfection, served with a fresh Asian slaw <i>gf</i>	35
Green Thai chicken curry with tender chicken, served alongside fragrant jasmine rice <i>gf</i>	35

On the Side

Rosemary & Basil Cream Thyme Baby Potatoes <i>gf</i>	8
Sprouted Bean chaat with seasonal fruits <i>gf vg</i>	9
Chargrilled Seasonal Vegetables <i>gf vg</i>	8
Choice of Steamed Rice: Saffron or Jasmine <i>gf vg</i>	6
Choice of Naan Bread: Cheese / Rosemary & Garlic butter	6

Sweet Treats

Burnt Basque Cheesecake served with seasonal berries <i>gf</i>	12.5
Orange Saffron Cake	
Strawberries infused with rosemary essence, served with vanilla ice cream <i>gf</i>	

Chef's Selection Tasting Menu

Life is riddled with decisions. If you fancy one less and more time to chat, we'd be delighted to choose a selection of dishes from across our menu on your behalf. Dessert included. \$70 Per Person

Please note: Chef's Selection Set Menu will be required for all bookings of 6 or more.

gf - gluten free vg - vegan gfo - gluten free option vgo - vegan option available

It's important to us that your tastebuds are tantalised but also that your dietary requirements are met. Please take the time to discuss them with us, especially potential allergies.