

perfect for sharing or savouring solo

delicately folded dough, lightly fried with your choice of filling

BURGERS

served on a brioche bun, with fries

Wagyu Beef Burger \$28

hawaiian bacon jam, lettuce, tomato, pickles, cheddar, mayo

Tandoori Chicken Burger \$28

mango chutney, lettuce, tomato, pickles, cheddar, mayo

Fried Buttermilk Fish Burger \$28

tartare, lettuce, tomato, cheddar cheese

Chickpea Kofta Burger \$28

harissa, lettuce, vegan mayo, tomato (VG)

LARGE PLATES

Spaghetti \$32

tomato, olive, caper, garlic, anchovy (DF)

Rigatoni \$38

coastal lamb neck ragu, tomato, basil

Nasi Goreng \$26

fried chicken, egg, vegetables, spring onion (DF, GF)

Smoked Eggplant & Chickpea Kofta \$36

sumac onion, harissa, yoghurt, mint gremolata (V, GF)

SOUP & SALADS

Laksa \$26

chicken, prawn, bean sprouts, spring onion, noodles (DF)

Classic Minestrone \$28

house sourdough focaccia, seasonal vegetables (VG)

Marinated Cherry Tomato Medley \$24

stracciatella, white balsamic, vincotto, basil (V, GF)
add prosciutto \$6

DESSERTS

because the best endings are edible

Miso Caramel Tart \$20

white chocolate chantilly, dark chocolate cremieux, blood orange (V)

Soy Pudding \$18

poached rhubarb, sesame crunch (V, DF)

Seasonal Sorbet and Ice cream Trio \$18

rotating flavours (V, GF)

Tiramisu Espuma \$20

house praline, espresso crumb, coconut dacquoise (N, V)

Local & International Cheese \$15

per 50 grams

honeycomb, medjool dates, lavosh

Duck Island Ice cream \$8