

# R

## BAR SNACKS

|                                            |      |
|--------------------------------------------|------|
| WARM MARINATED OLIVES (GF)                 | 9    |
| TEMPURA OYSTER— WAKAME, PONZU, KEWPIE MAYO | 7 EA |
| NATURAL OYSTER— LEMON (GF)                 | 6 EA |
| NATURAL OYSTER— THAI VINAIGRETTE (GF)      | 6 EA |
| BLOODY MARY OYSTER                         | 9 EA |

## SAVOURY PETITE CONE

|                                                            |    |
|------------------------------------------------------------|----|
| ▪ WHIPPED BUFFALO CURD + FIG AND SZECHUAN PEPPER JAM       | 9  |
| ▪ THAI BEEF TARTARE, SOY GINGER DRESSING, CORIANDER + MINT | 11 |
| ▪ MORETON BAY BUG, TANGY CHILLI MAYO, DILL + CHIVE         | 12 |

## JAPANESE SCALLOP (GF)

|                                                           |      |
|-----------------------------------------------------------|------|
| ▪ CEVICHE WITH CHILLI AND LIME DRESSING + KAFFIR LIME OIL | 7 EA |
| ▪ SEARED WITH TOM KHA CURRY SAUCE + CRISPY SHALLOT        | 8 EA |

## SMOKED SALMON CAVIAR TART

LEMON, CHIVE + DILL KING ISLAND CRÈME FRAICHE

12

## DUCK AND CHERRY PATE (GFO)

LAVOSH + CORNICHONS

28

## CHEESEBURGER SPRING ROLLS (2)

SECRET SAUCE + KETCHUP

16

## CHARCUTERIE

### GRAZING PLATTER (GFO)

SERVED WITH ACCOMPANIMENTS + BREAD

42/54

### HOUSE BAKED TURKISH BREAD (GFO)

|                                         |   |
|-----------------------------------------|---|
| ▪ CARAMILISED BALSAMIC + OLIVE OIL (GF) | 5 |
| ▪ HUMMUS (GF)                           | 7 |
| ▪ STRACCIATELLA (GF)                    | 8 |

### WAGYU BRESAOLA (50G) (GF)

19

### PROSCIUTTO SAN DANIELE (50G) (GF)

15

### PORK AND NATIVE

PEPPERBERRY SALAMI (50G) (GF)

13

*15% Surcharge applies on Public Holidays. Electronic Payment Surcharges apply.*



## SMALL PLATES

|                                                                                                         |           |
|---------------------------------------------------------------------------------------------------------|-----------|
| <b>LOBSTER CROQUETTES (3)</b><br>LEMON DILL, ABALONE SAUCE, GRANA PADANO                                | <b>29</b> |
| <b>SALMON TARTARE (GF)</b><br>GOMA DARE, PICKLED CUCUMBER, CHILLI + YUZU PRESSED OLIVE OIL, CRISPY RICE | <b>24</b> |
| <b>KARAAGE CHICKEN</b><br>SWEET + SOUR HOT SAUCE, KEWPIE MAYO + FURIKAKE                                | <b>25</b> |
| <b>LAMB LOLLIPOPS (3)</b><br>TERIYAKI GLAZE, GOLDEN SESAME                                              | <b>33</b> |
| <b>QLD TIGER PRAWNS (5) (GFO)</b><br>SMOKED BACON, CLOUDY CIDER, CULTURED BUTTER, GARLIC, HERBS + BREAD | <b>35</b> |
| <b>BYRON BAY BURRATA (V)</b><br>TAMARIND AND HEIRLOOM TOMATO JAM, BASIL OIL, WONTON CRACKERS            | <b>26</b> |

## LARGE PLATES

|                                                                                                                        |           |
|------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>WAGYU BEEF TATAKI</b><br>8+ MBS SEARED SIRLOIN, PONZU, TRUFFLE OIL, PICKLED ONION, CRISPY GARLIC                    | <b>88</b> |
| <b>MISO CHICKEN (GF)</b><br>CARAMILISED MISO GLAZE, PICKLED CUCUMBER + JALAPENO SALSA                                  | <b>34</b> |
| <b>BANGALOW PORK BELLY (GF)</b><br>TWICE COOKED PORK, CHILLI, PALM SUGAR CARAMEL, PEANUTS,<br>GREEN APPLE + HERB SALAD | <b>39</b> |
| <b>BUG LOADED FRIES (GF)</b><br>MORETON BAY BUG + HOUSE TARTARE                                                        | <b>42</b> |

## SWEETS AND CHEESE

|                                                                                                                                                                                                      |              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>CHURROS (4) (V)</b><br>SERVED WITH CINNAMON + NUTELLA                                                                                                                                             | <b>15</b>    |
| <b>MEXICAN DEEP FRIED ICE CREAM (V)</b><br>VANILLA BEAN ICE CREAM, CRISPY CINNAMON CRUMBLE + SALTED CARAMEL SAUCE                                                                                    | <b>18</b>    |
| <b>CHEESE (GFO)(V)</b><br>60G PORTION SERVED WITH LAVOSH, FALWASSER CRISPS, TRUFFLED HONEY,<br>ROASTED NUTS, PEACH + MUSCATEL CHUTNEY<br>■ ADELAIDE HILLS TRIPLE CREAM BRIE<br>■ MATURE AGED CHEDDAR | <b>17E A</b> |

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