

Starters

Chilli & maple glazed fried chicken wings ^{NF} <i>Sesame seeds</i>	25
Vegetable gow gee ^V <i>Five spice sweet & sour sauce</i>	25
Szechuan pepper fried squid ^{DF/NF} <i>Nori aioli, burnt lemon</i>	24
Fried cauliflower ^{V/DF/NF} <i>Roast pumpkin & tahini hummus, toasted seeds</i>	24
Mac & cheese croquettes ^{NF} <i>Smoked tomato relish, shaved manchego</i>	25

Mains

Prawn & artichoke salad ^{DF/NF} <i>Baby cos, croutons, jalapeño & dill sauce</i>	34
Poached tuna salad ^{GF} <i>Green beans, tomatoes, olives, boiled egg, basil pesto</i>	34
Hamo club sandwich ^{DF/NF} <i>Chicken schnitzel, bacon, avocado, tomato, chipotle mayonnaise, chips</i>	30
Beef Massaman curry <i>Steamed rice, flat bread</i>	36
Battered barramundi ^{NF} <i>Asian slaw, burnt lemon, chips</i>	34
Mushroom risotto ^{GF/NF/V} <i>Mixed wild mushroom, shaved parmesan, truffle oil</i>	36
Chicken burger ^{DF/NF} <i>Kimchi, tomato, garlic aioli, chips</i>	30
Classic cheeseburger ^{NF} <i>Pickled cucumber, onion, lettuce, special sauce, chips</i>	30

Sides

Beer battered chips with rosemary salt, garlic aioli ^{V/NF}	15
Chopped salad with radish, celery, cucumber, tomatoes, pomegranate, chilli & macadamias ^{V/DF/GF}	16

Dessert

Cheese plate <i>Chef's daily selection, fruit chutney, toasted nuts, lavosh</i>	26
Seasonal fruit salad ^{V/GF/NF/DF} <i>Seasonal fruit</i>	16

Starters

Chilli & maple glazed karaage chicken <small>NF</small> <i>Sesame seeds</i>	27
Szechuan pepper fried squid <small>DF/NF</small> <i>Nori aioli, burnt lemon</i>	24
Pan seared scallops <small>GF/NF</small> <i>Cauliflower purée, radish, anchovy vinaigrette, jamón</i>	27
Fried cauliflower <small>DF/NF/V</small> <i>Roast pumpkin & tahini hummus, toasted seeds</i>	24
Teriyaki pork bites <small>DF/NF</small> <i>Spinach & chickpea purée, furikake</i>	27
Beetroot carpaccio <small>GF/NF/V</small> <i>Avocado, grapefruit & fennel salad, pomegranate dressing, chia seeds</i>	25

Mains

Roast lamb rump <i>Red pepper & walnut muhammara, baby carrots, smoked labneh</i>	45
Riverina angus striploin <small>GF/NF</small> <i>Parsnip purée, wild mushroom, chimichurri</i>	49
Pork cutlet <small>GF/NF</small> <i>Colcannon potato wilted greens, caramelised apple sauce</i>	39
Roast chicken breast <small>DF</small> <i>Fregola, leek, peas, zucchini, basil broth</i>	39
Salmon & soba noodle Thai salad <i>Green papaya, toasted macadamias, Nam Jim dressing</i>	36
Chicken & mushroom linguine <small>NF</small> <i>Spinach, parmesan & tarragon cream</i>	38
Prawn linguine <small>NF</small> <i>Confit fennel, tomato, chilli, garlic, rocket, saffron sauce</i>	38
Mushroom risotto <small>GF/NF/V</small> <i>Mixed wild mushrooms, parmesan, truffle oil</i>	36

Sides

Beer battered chips <i>with rosemary salt, garlic aioli</i> <small>V/NF</small>	15
Chopped salad <i>with radish, celery, cucumber, tomatoes, pomegranate, chilli & macadamias</i> <small>V/DF/GF</small>	16
Charred broccoli <i>with whipped coconut & cashew sambal</i>	16

V – Vegetarian GF – Gluten free DF – Dairy free NF – Nut free
Food allergies and intolerances: Whilst all care is taken when catering for special requirements, please note within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products and gluten.
Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.
A 1.25% surcharge applies to bill totals (inclusive of any applicable Sunday and Public Holiday surcharge) for all 'credit' and 'tap and go' transactions made via credit or debit card.

Fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.