

### Entree

Salt & Szechuan pepper squid w spiced bloody mary mayonnaise & dressed salad leaves	GFA	16/22
Basil crumbed goats cheese fritters w roquette pesto, caramelised onion & toasted walnuts	V	16
Crispy duck san choy bow w hoisin, spring onion, cucumber in lettuce cups	GFA	18
Sliders: bbq smoked brisket, chickpea & harissa yoghurt (GF) or crispy duck & hoisin		6

### Classics

Korean fried chicken burger w house-made kimchi, chilli mayo, roquette & beer battered fries		20
Bbq smoked brisket burger w American cheddar, house made pickles, spiced slaw, bbq relish & beer battered fries		22
Chickpea & mint burger w harissa yoghurt, roquette, capsicum, cucumber & beer battered fries	V	20
Fish & chips w beer battered australian barramundi, traditional mushy peas, tartare & beer battered fries		22
Bangers & mash w english recipe pork sausages, creamy mash, caramelised onions & jus	GF	21
Baby falafel & mint salad w ricotta, pickled carrots, capsicum, cucumber & harissa yoghurt	V/GF	22
Root veg salad w parsnip, carrot, sweet potato, caramelised onion, goats cheese & toasted sunflower seeds	V/GF	22

### Mains

Pasta of the day – vegetarian option available		MP
Crispy skin salmon, braised black beans, pumpkin puree, dutch carrots & grilled lime		28
Caramelised onion & pumpkin tart w ricotta, red pepper coulis & baby potatoes	V	23
Smoked five spiced duck breast w garlic & ginger chinese broccoli, wild mushroom, baby potatoes, roasted chestnuts & roast duck jus	GF	36
400g Ribeye on the bone w roasted shallots, dutch carrots, buttered greens, baby potatoes	GF	36
Café paris butter & red wine jus		

### Sharing

Duck tasting plate w smoked duck breast, house-made prosciutto, duck rillettes, hoisin duck bonbons, pickled vegetables & toasted rustic bread

38

12 hour Braised lamb shoulder w creamy mash potato & roasted root vegetables GF

For two 72

For four 120

Whole roasted Aylesbury duck for 2 w creamy mash potato, buttered seasonal vegetables, duck & orange reduction

GF 75

### Sides

Beer battered fries, aioli	8	Buttered seasonal veg	8
Pan fried potatoes w/ garlic butter	9	Creamy mash potato & jus	8
Dressed salad leaves in vinaigrette	6	Charred rustic bread, e.v.o.o & balsamic	6

\*please note due to working in a close environment we cannot 100% guarantee gluten free produce.