



Snacks

Szechuan pepper local calamari w/ coriander aioli	GF 18/23
Vietnamese ceviche tacos w/ Asian slaw, coriander	GF 18
House made duck liver parfait w/pickles, fig jam & sourdough	18
Prawn cigars w/ Nuoc Cham	18
Falafel w/cauliflower, tahini & pomegranate	V.GF 14
Malaysian wings w/ salted yolk mayo	GF 14
Malaysian prawns w/ Asian herb salad	GF 21

DUCK CLASSICS

Persian lamb salad w/ couscous, preserved lemon yoghurt, persian fetta & cumin dressing	22
Fricassee of winter vegetables w/ creamy polenta & salsa verde	V.GF 22
Wagyu beef cheese burger w/ pickles, house sauce & beer battered fries	18
Malaysian fried chicken burger w/ slaw, salted yolk mayo & beer battered fries	22
Battered fish and chips w/ herb salad & house tartare	24
Duck schnitzel w/ spatzle, peas & cherry ketchup	28
Pork & fennel sausages w/mash, crispy shallots & calvados jus	GF 23

MAINS

Crispy skin ocean trout w/ cauliflower, raisins, kipfler potato & baharat spiced butter	GF 30
Pan roasted chicken supreme w/ crushed potato, charred broccolini, guanciale & charred chilli butter	28
Grilled 300g Black Onyx flank w/ bone marrow dressing, potato fondant & cavalo nero	GF 36
Crumbed 300G pork cutlet w/cider brussel sprouts, beetroot puree & apple mustard seeds	30
Braised beef cheek w/ parsley polenta, crispy shallots & horseradish	30
House made pasta w/duck bolognese, confit yolk & parmesan	28
Slow roasted pumpkin w/ mushrooms, Persian feta & salsa verde	V.GF 24

SHARING PLATES

8 hr roasted Lamb shoulder harissa eggplant, Persian salad, preserved lemon yoghurt	GF 68
Asian Smoked rangers valley brisket w/ salsa, cabbage slaw, guacamole, chipotle bbq & soft corn tortilla	58

SIDES

Beer battered fries	V	8	Dressed side salad	V.GF	6
Buttered seasonal greens	V.GF	8	Creamy mash potato	V.GF	8
Root veg wedges	V.GF	8			

Desserts

Buttermilk pannacotta w/ fresh berries	14
Tarte Tatin of pear w/salted toffee	14

* Pls note that some dishes may contain crustaceans.